

Idiot's Kitchen Recipe – Chicken Chipotle Enchiladas

Recipe from www.idiotskitchen.com – adapted from that cute Tyler Florence



Ingredients:

- 2 Bone-in, skin-on Chicken Breasts
- 2 Tablespoons Olive Oil
- 1 Medium Onion, chopped
- 3 Cloves Garlic, chopped
- 2 cans (4.5 oz) Chopped Green Chilis
- 1 (28 oz) Can Diced Tomatoes, drained
- 1 cup Fresh or Frozen Corn
- 2-4 Chipotle Chilies in Adobo Sauce, seeds removed and chopped
- 1-2 Tablespoons of Adobo Sauce from the Chipotle Chilies
- 1 teaspoon Flour
- 2 cans (10 oz) Enchilada Sauce*
- Corn Tortillas*
- 1 Cup Cheddar or Jack Cheese, grated
- 1 teaspoon Cumin
- 1 teaspoon Salt
- 1 teaspoon Pepper

*Note – This recipe makes enough filling for 24 enchiladas or 2 - 9x13 inch pans. Each pan takes about 2 cans of enchilada sauce. Extra filling can be frozen for future use.

Preheat the oven to 350 degrees. Sprinkle the chicken breasts with olive oil and season generously with salt and pepper. Bake for 35-40 minutes until golden brown, firm, and the juices run clear. This can be done a day ahead. Allow the chicken to cool, remove the skin, remove the meat from the bones and shred.

Sauté the chopped onion in 2 Tablespoons of olive oil over medium high heat until tender but not browned. After 5 minutes, add 2-3 cloves of chopped garlic on top of the onions and cook for 1-2 minutes more. Add 2 cans of chopped green chilies and 1 cup of fresh or frozen corn kernels. Drain the juice from 1 (28 oz) can of diced tomatoes and add the tomatoes to the pan. Add the shredded chicken and season with 1 teaspoon each cumin, salt and pepper.

Remove the seeds from 2 (mild) to 4 (spicy) Chipotle peppers and chop into small pieces. Stir the chipotles and 1-2 tablespoons of the Adobo sauce into the chicken mixture. Cook over medium heat for 10 minutes to warm the chicken and allow the sauce to thicken. Sprinkle 1 teaspoon of flour over the top and stir in to pull the sauce together.

Wrap 5-6 corn tortillas in damp paper towels and microwave for 30 seconds until warm and bendable. Spray a 9x13 inch baking pan with non-stick cooking spray and coat the bottom with enchilada sauce. Pour the rest of the sauce into a dish and dip both sides of the warm tortillas in the sauce. Fill with a spoonful (about ¼ cup) of the chicken mixture and fold in the sides of the tortilla. Place the enchiladas seam side down in the baking dish.

Pour a little of the remaining enchilada sauce over the top and cover with grated cheddar and/or jack cheese. Bake at 350 degrees for 15 minutes until melted and bubbly.