

Handy-Dandy Shopping List – Chicken Chipotle Enchiladas

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



2 Bone-in, skin-on Chicken Breasts

1 Medium Onion, chopped

3 Cloves Garlic, chopped

2 cans (4.5 oz) Chopped Green Chilis

1 (28 oz) Can Diced Tomatoes

1 cup Fresh or Frozen Corn

Chipotle Chilies in Adobo Sauce, seeds removed and chopped

2 cans (10 oz) Enchilada Sauce*

2 Tablespoons Olive Oil

1 teaspoon Flour

1 teaspoon Cumin

1 teaspoon Salt

1 teaspoon Pepper

Corn Tortillas*

1 Cup Cheddar or Jack Cheese, grated

*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.