

# *Idiot's Kitchen Recipe – Hatch Chile Chicken Enchiladas*

Recipe from [idiotskitchen.com](http://idiotskitchen.com)



## Ingredients For the Hatch Chile Enchilada Sauce:

8-10 Fresh Hatch Chiles (if not in season substitute a combo of Anaheim, Cubanelle, and/or Poblano)  
2 Tablespoons olive oil  
1 medium onion, chopped  
4 cloves garlic, chopped  
2+ cups water  
1 teaspoon Mexican oregano  
1 teaspoon cumin  
¼ cup heavy cream  
Salt & Pepper to taste

## Ingredients for the Enchiladas & Toppings:

2 chicken breast halves, baked & shredded (or shredded rotisserie chicken)  
12 corn tortillas  
1½ cups shredded cheese - cheddar or Monterey jack (optional, but I like cheese)  
Shredded lettuce  
Chopped tomato  
Chopped cilantro and/or green onions  
Queso Fresco or white, Mexican crumbling cheese (queso blanco)

Roast the chiles over high heat/flame on a grill until the skins are black and blistered on all sides. Place the roasted peppers in a zipper top bag and close to steam as they cool. Set aside.

Season 2 chicken breast halves with salt, pepper, and a drizzle of olive oil and bake at 350° until golden brown and the juices run clear, about 30-40 minutes. Set aside to cool. Once cool, remove the skin and shred the chicken off the bones.

When the roasted peppers have cooled to the touch, remove them from the bag and use a small sharp knife to cut off the stem end. Use your fingers or the knife to gently peel or scrape away the skin from the flesh of the peppers. Cut the pepper lengthwise to open and remove as many seeds as possible.

In a large sauce pan, heat 2 Tablespoons of olive oil over medium high heat. Add the chopped onion and garlic and sauté until tender and golden, about 5 minutes. Add the peeled, roasted peppers and 2 cups of water to the pot. Season with 1 teaspoon Mexican oregano and 1 teaspoon cumin. Add salt & pepper to taste.

Cook the peppers with the onions on low heat for 10 minutes then use an immersion blender, regular blender, or food processor to blend until smooth. Add more water if needed to make a saucy consistency. Stir in ¼ cup of heavy cream then taste and season liberally with additional salt as needed.

Spoon some of the sauce into a 9x13 inch baking dish so that a thin layer covers the bottom of the pan. Place a bit (about ¼ cup) shredded chicken and cheddar or jack cheese in the center of each corn tortilla and roll gently. Place the enchiladas in the pan seam side down and cover with the remainder of the sauce. Try to be sure all of the corn tortillas are covered with sauce so they don't dry out.

Bake at 350° until golden brown and bubbly, about 40-45 minutes.

Serve with toppings (or a small side salad) as desired. I like lettuce, tomato, cilantro, green onion, and lots of crumbly queso fresco.

Makes 4 generous servings and is great leftover.