



FARMERS MARKET

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Chicken Enchiladas –

- 1 tbl. canola oil
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 1 jalapeno, finely chopped
- ¼ tsp. chili powder
- 1 can (28 ounces) whole tomatoes in puree
- Salt and pepper to taste
- 1 tsp. fresh lime juice
- 8 corn tortillas (6 inches)
- 1 lb. shredded, cooked chicken (skin removed)
- 4 cups shredded Monterey Jack cheese (12 ounces)
- 2 tbl. minced pickled jalapenos

1. Heat oil in a medium saucepan over medium-low heat. Add onion, garlic, jalapeno and chili powder; cook until onion is translucent, 8 minutes.
2. Add tomatoes and ½ cup water to saucepan; season with salt and pepper. Bring to a boil. Reduce heat to medium-low; cook, gently crushing tomatoes with a wooden spoon, until sauce is thickened, 15 – 20 minutes. Add lime juice. Let sauce cool completely before storing.
3. Heat a skillet over medium-high heat; warm each tortilla, about 10 seconds per side. Divide chicken, 3 cups cheese, and pickled jalapenos among tortillas; roll tightly. Place seam sides down in a 9 x 13 inch baking dish.
4. When ready to bake, preheat oven to 450°. Top with sauce and remaining cup of cheese. Bake until cheese is melted and tortillas are heated through, 6 minutes or longer if refrigerated. For a crispier top, broil 1 – 2 minutes more.

Note: You can prepare the recipe through step 3 the night before; cover and refrigerate sauce and filled tortillas separately.

Credit: Everyday Food