

Drew's Hatch Green Chile Enchiladas

I'm mostly nonplussed by the enchilada recipes on the Internet, but this one worked with some modifications to make it more like the dishes they serve in New Mexico. It originally called for boiled chicken breast and a cup of chilies. I've swapped that for the much more flavorful pan-fried chicken thighs and an extra cup of chilies, which (plus the cup that the original recipe called for) comes out to a single 16oz jar of hatch green chilies from my local supermarket.

Speaking of, don't just settle for any green pepper in a jar-- go out of your way to find New Mexico Hatch green chilies wherever you can, preferably roasted. Sierra and I prefer the spicy variety, but even the medium heat peppers off the shelf of most grocery stores have a noticeable kick. The heat rating is irrelevant if you're buying chilies directly from New Mexico. The chilies that come straight from the Hatch Valley only come at two heat levels: spicy, and extremely spicy. They are also superior in terms of flavor, if you're willing to send away for them.

This dish is best enjoyed with some red table salsa and a side of black beans.

Ingredients

- 1 tbsp olive oil
- 1/2 cup onion chopped (Drew note: large sweet onions are preferred because you can caramelize them slightly when cooking, adds just a hint of sweetness)
- 4 cloves garlic minced
- 2 tbsp flour
- 1.5 cups chicken broth
- 2 cups (16oz) roasted hatch green chilies chopped
- 1.5 tsp ground cumin divided
- 1 lb chicken thighs boneless, skinless
- salt and pepper to taste
- 1/2 tsp oregano (double if using dried herbs, and try to use Mexican oregano if you can)
- 1/2 tsp garlic powder
- 12 corn tortillas
- 2 cups sharp cheddar cheese shredded
- Juice of one lime, split, plus limes for serving

Instructions

1. Preheat the oven to 350 degrees. Lightly grease a 9 x 13 baking dish.
2. Prepare chicken thighs. Pat dry with a paper towel, season lightly with salt, cumin, and juice from half a lime. Leave to marinate while you prepare the sauce.
3. Add olive oil to a pot over medium heat. Add in onions and saute 4 minutes. Add in garlic and saute an additional 1 minute. Sprinkle in flour and stir well. Drew note; you're trying to create

an onion-y, garlic-y roux, feel free to brown the flour before moving on. If everything starts sticking to the bottom of the pan and looks like it's burning, you're doing it right.

4. Slowly add in chicken broth, stirring constantly, until a sauce forms, scraping the bottom to remove the browned bits. Add in diced green chilies, 1/2 tsp ground cumin, juice from half of a lime, and salt to taste. Bring to a boil, then lower the heat and allow to simmer for 20-30 minutes. Afterward, you can blitz the sauce in a blender if you want a smoother sauce, but it's not required.
5. While the sauce is cooking, pan fry the chicken thighs on medium high heat in a skillet or pan until done. *Drew note:* add drippings to the sauce.
6. Remove chicken from the pan, allow to cool, chop finely, and transfer to a bowl. Season with, oregano and garlic powder. Stir well.
7. Heat tortillas on a lightly oiled skillet over medium heat until they are steaming, about 1-2 minutes. Flip and repeat on opposite side. Once done, add 2 – 3 tbsp of cooked chicken to the center of each tortilla, then top with 1 tbsp of cheese. Roll up and place seam side down in the baking dish. Repeat with remaining tortillas.
8. Pour green chile sauce over the rolled enchiladas. Top with remaining shredded cheese.
9. Bake in preheated oven for 20 to 25 minutes, or until cheese is melted and bubbly.