

Chicken Enchiladas

Thursday, April 17, 2008
6:31 AM



From the Kitchen of: Ducky

Prep Time: 1 hour

Cook Time: 10 - 30 minutes (see below)

Temperature: 350°

Serves: 6-8

Ingredients

Boil

- 2 Lb Boneless, skinless Chicken breasts (1 per person)
- 1/2 Lg White onion (diced)
- 1 Clove Garlic (halved)
- 1/2 Tsp. Salt
- Pepper to taste

Sauce

- 1/2 Can Las Palmas Green or Red Enchiladas sauce (28oz-med)
- 1 Lg White Onion (diced)
- 1 Can Ortega Diced Green Chilies (7oz mild)

Enchiladas

- 1 Pkg Corn Tortillas (thick)
- Vegetable oil
- 1 Cup Jack Cheese (shredded)
- 1 Cup Cheddar Cheese (shredded)
- 1 Can Sliced ripe black olives (2 1/2 oz)
- 1/2 Can Las Palmas Green or Red Enchiladas sauce (28oz-med)

Toppings

- 1 8oz Sour Cream
- 1/2 Lg White Onion (diced)
- Salsa (pico de gallo)
- Guacamole

Directions

Heat tortillas one at a time in hot oil until soft. Pat dry on paper towels, layer each tortilla with a paper towel to remove all the excess cooking grease.

To prepare the chicken: Place in a large saucepan with the onion, garlic and salt and add water to cover. Bring to a boil over high heat, reduce the heat to medium, cover and simmer until the chicken is cooked through, 20 to 25 minutes. Let chicken cool on counter for 10 minutes. When the chicken is cool enough to handle shred the chicken into small bite size pieces.

Combine the cooked chicken, Ortega chilies, 1 diced white onion, and about 1/2 of the 28oz. can of enchilada sauce (Red or Green) into a large bowl. Mix thoroughly.

Assemble the enchiladas: Place 1/4 cup of chicken mixture in center of each tortilla and sprinkle with both types of cheese. Roll up and place seam side down in 8 X 11-inch backing dish. Cover with the remaining enchilada sauce. Sprinkle with both cheeses, and top with black olives.

Bake at 350 until thoroughly heated. About 10 minutes if you bake and serve it right away. If you refrigerate over night Bake at 350 covered, for about 30 minutes, and then remove cover and bake an additional 25 to 30 minutes. Make sure the cheese is bubbling. Let rest on counter for 10 minutes before serving. Top with sour cream, salsa and or guacamole.

Shopping:

- 2 lbs Boneless, skinless chicken breasts (1 per person)
- 2 White onions
- 1 Garlic
- 1 can Las Palmas Green or Red Enchilada sauce (28oz med)
- 1 can Ortega Diced Green Chilies (7oz mild)
- 1 pkg Corn Tortillas (thick)
- 8 oz Cheddar Cheese
- 8 oz Jack Cheese
- 1 can Sliced Ripe Black Olives (2 1/2 oz)
- 8 oz Sour Cream

- Salsa
- Guacamole
- Vegetable oil
- Salt
- Pepper