

Chicken Enchiladas

Pair with Paul Mathew Cabernet Franc

Serves 4 - 6 entree

Ingredients:

1 med red onion finely chopped
2 jalepenos chopped finely and seeded
1 tsp olive oil
3 garlic cloves finely chopped
3 tbspn. Chili powder
2 tspn cumin
1 tspn sugar
1 can tomato sauce
1 cup water
1 tomato chopped and seeded
Salt and pepper to taste
1 lb boneless chicken pieces
1 cup shredded sharp cheddar
1 cup Monterey jack cheese
½ cup fresh cilantro chopped
12 soft tortillas

Directions:

1. Combine onion, jalepeno, with oil in large sauce pan over medium heat. Cook stirring until softened, 8 minutes. Stir in garlic, chili powder, cumin, sugar and cook about a minute. Mix in tomato sauce, water and chopped tomato. Bring sauce to a simmer lower heat and cook till slightly thickened, approx.. 5 minutes.
2. Nestle chicken pieces into sauce. Reduce heat to low, cover and cook until chicken is completely cooked through. Approx 12 – 20 minutes. Transfer chicken to bowl to cool.
3. Strain sauce into medium bowl. Transfer the solids (onion mixture) to a large bowl and set aside. Season strained sauce with salt and pepper.
4. Shred chicken and add to onion mixture. Add ¼ cup of sauce and ½ cheese and cilantro. Stir
5. Preheat oven to 425°. Oil 9 x 13 baking dish. Spray with cooking spray. Spoon 1/3 cup of chicken mixture into tortilla, roll up and place seam down in baking dish. Continue with remaining filling and tortillas.
6. Lightly spray the top of enchiladas and place in oven uncovered for 7 – 10 minutes, till lightly browned. Reduce oven temp to 400°. Remove enchiladas from oven and pour

sauce over the top, covering completely, sprinkle with remaining cheese. Cover with foil and bake for 20 minutes. Remove foil and bake another 5 minutes until cheese browns.