

## Melissa Jo Real Recipes

### Chicken Enchiladas

#### Ingredients:

- 2 chicken breasts butterflied (about 1-2 lbs)
- White corn tortillas (12-15)
- 2 tbsp. of chicken bouillon: <https://amzn.to/3aUNhd5>
- 1 large onion (half for boiling chicken and the other half chopped for the shredded chicken mixture)
- 2-3 cloves of garlic
- ½- 1 cup or so of vegetable oil (for frying tortillas and a little left over for sauteing the shredded chicken)
- 4 oz. can of Hatch green chilies
- 1 tsp of chili powder
- 1 tsp of cumin
- Salt & pepper (to taste)
- 8 oz. of shredded cheddar cheese
- 6 oz. shredded habanero cheddar cheese
- 19 oz. can of enchilada sauce
- 5-6 oz. of Gordo's Cheese Dip
- Garnish: Chopped green onions and Mexican Style Cream Sauce (Crema)

#### How-To:

1. Preheat oven to 400 degrees
2. Cook the chicken breasts for about 10 minutes in water, half an onion sliced, garlic, and chicken bouillon. **Process:** Bring water to a rolling boil with all of the seasoning & vegetables in the water. Once it is boiling lower the heat to a simmer and add the chicken. Cover the pot and simmer for about 10-15 minutes or until no longer pink.
3. Drain the chicken and let cool. Then shred the chicken.
4. While the chicken is cooling, fry the tortillas in hot vegetable, corn, or canola oil for about 2-3 seconds per side. Place them on a paper-towel lined plate when finished frying.
5. Get rid of most of the oil except about a tbsp. in the pan. Add the shredded chicken, seasoning, and chilies. Sauté for about 5-10 minutes on medium heat.
6. Shred the cheese
7. Add about ⅓ of the can of enchilada sauce to the bottom of the baking dish. Cover the bottom of the dish by tilting the dish until it is evenly coated.
8. Layer each tortilla with enchilada sauce, chicken mixture, habanero cheese and cheddar cheese. Roll up the tortilla and place the enchiladas seam side down in the baking dish.
9. Pour the rest of the enchilada sauce over the enchiladas. Add both types of shredded cheese and the cheese dip.
10. Bake uncovered for 15 minutes at 400 degrees.
11. Remove from the oven and let rest for 10-15 minutes. Then serve topped with green onions and Mexican Style Cream Sauce.