



Recipes by Peter

Ask a question: cookingwithpeterok@gmail.com



CHICKEN ENCHILADAS WITH POBLANO CREAM SAUCE!

Equipment Needed:

Bowls for ingredients
A blender
A skillet
A baking dish

Ingredients:

5 Poblano Peppers – Medium to Large – Sliced Open, Seeds and Ribs Removed - Divided
1 Jalapeno Pepper - Medium to Large – Sliced Open, Seeds and Ribs Removed
1 Serrano Pepper - Small – Sliced Open, Seeds and Ribs Removed
¼ Medium Onion
½ Bunch of Cilantro
1 Juice of 1 Lime
1 ½ Cup Chicken Stock – I use Better than Bullion Chicken Flavor
2 OZ Cream Cheese
2 Oz Sour Cream
¼ TSP Cumin
¼ TSP Allspice
2-3 Cups of Rotisserie Chicken – Diced
2 Cups of Monterrey Jack Cheese, Shredded
2 Cups of Mozzarella Cheese, Shredded
12 Corn Tortillas
Oil for Frying Tortillas

Step By Step Instructions

1. Roast the Peppers

If you are sensitive to the heat of peppers on your hands, please wear gloves.

Slice all of the chiles open cutting the tops off and then cutting the chiles down the side so you can easily remove the seeds and ribs. This is where the heat from the chile is and I am not after the heat, but I want the flavor of the chiles.

Using your grill or a skillet you need to roast the chiles to blister the skins. This will take 20-30 minutes. Once the chiles have roasted place them in a bowl with a lid or a plastic or paper bag to steam for a few minutes so that the blackened skin is easily removed. Remove the skin. You can use some of the charred skin on, but not all. This will give the sauce a bit of rustic look.

Roughly chop 4 of the poblano peppers, **dice 1** of the poblano peppers (set this one aside for now in a bowl.)

Step 2 Blend the Sauce Ingredients

Place all these ingredients into the blender.

4 Poblano Peppers Roughly Chopped

1 Jalapeno Pepper

1 Serrano Pepper

¼ Medium Onion

½ Bunch of Cilantro

1 Juice of 1 Lime

1 ½ Cup Chicken Stock – (I use Better than Bullion Chicken Flavor. Be sure the bullion is well blended into the water.)

2 OZ Cream Cheese

2 Oz Sour Cream

¼ TSP Cumin

¼ TSP Allspice

Blend all ingredients until smooth.

Check the sauce for saltiness. Add salt to taste if needed (remember, the chicken bullion has a lot of salt, so check to see if the sauce needs more salt, or not.)

Step 3 Cook the Poblano Cream Sauce

Pour the blended sauce ingredients into a skillet and cook over medium heat just until the sauce starts a simmer, and then lower the heat to low and keep the sauce warm over very low heat.

Step 4 Prepare Your Ingredients for Assembly

Dice 2-3 Cups of Rotisserie Chicken and place into a bowl.

Combine the 2 Cups of Monterrey Jack Cheese, Shredded and the 2 Cups of Mozzarella Cheese, Shredded and place into a bowl.

Prepare the 1 diced Poblano Pepper and place into a bowl if you have not done this already.

Step 5 Fry the Tortillas

Setup a plate with several paper towels to soak up the oil from the fried tortillas.

Using a small frying pan heat the cooking oil in the pan over medium-high heat. Test the oil with one of the tortillas to see when the oil is hot enough for frying the tortillas. The oil should sizzle when the tortilla is entered into the hot oil. Once hot enough keep the heat level just hot enough to fry the tortillas.

Using tongs place one tortilla at a time into the hot oil and cook the tortilla just until you see the tortilla start to puff up and bubbles form around the side of the tortilla. This will only take but a few seconds. When you see the bubbles forming on the tortilla using the tongs carefully and gently flip the tortilla over (I usually use two sets of tongs or another tool to help me flip the tortilla) and cook the other side for just a few seconds. Remove the tortilla to the plate with the paper towels.

Do the same procedure with the remaining tortillas.

Step 6 Assembling the Enchiladas

Preheat Your Oven to 375 degrees

Spray baking pan with non-stick cooking spray

Using a spoon place some of the poblano cream sauce into the bottom of your baking dish.

Set up a second plate to use as the assembly plate.

Using additional paper towels, blot as much oil as possible off the tortillas. Using tongs pick up one of the tortillas and **gently** dip the tortilla into the poblano cream sauce, coating both sides with the sauce. **GENTLY** shake off any excess sauce. Place the sauce coated tortilla flat onto the assembly plate. Now put a small amount of the chicken onto the tortillas, followed by some cheese, and then 2-3 pieces of the diced poblano pepper. (DO NOT OVERFILL THE TORTILLA).

Roll the tortilla up and place the now assembled enchilada seam side down into the baking dish.

Continue the same process until your baking dish (dishes) is (are) full.

REMEMBER TO LEAVE A BIT OF SPACE BETWEEN THE ENCHILADAS SO YOU CAN EASILY GET THE ENCHILADAS OUT FOR SERVING.

When the enchiladas are on the baking dish place some of the poblano cream sauce on top of each enchilada, covering the enchilada. Follow this with adding more shredded cheese. Once assembled, use up the diced roasted poblano pepper down the middle of the enchiladas. Bake in the oven until the cheese is melted – about 10-12 minutes. Remove the baking dish from the oven and then garnish the enchiladas as you like with cilantro leaves, sliced radishes, black olives, limes, sour cream.

If you wish, serve the enchiladas with COLD pico de gallo or my Salsa Pedro! The recipe is on the next page for my Salsa Pedro.

Enjoy – Peter

For the Salsa Pedro

- 1/2 Bunch of Cilantro (Finely Chopped)
- 1/2 Large Jalapeno Pepper (Seeded and Finely Chopped)
- 2 Green Onions (Finely Sliced)
- 2 Cloves of Garlic
- 1 16 Oz Can of Fire Roasted Tomatoes (Do Not Drain the Liquid)
- 2 Chipotle Peppers with 2 TBS of Adobo Sauce from Can

- 1 28 oz Can of RoTel Tomatoes with Green Chili's (Do Not Drain the Liquids)
- ½ teaspoon of Cumin
- ½ teaspoon of Salt
- Juice of One Lime
- Additional Salt and Pepper to Taste

Put the first 6 ingredients in a food processor or blender. Blend the ingredients until the salsa is nearly smooth.

Now add the Rotel tomatoes, lime juice and spices. Pulse until you reach the consistency you like. I like my salsa to be a bit chunky, but the choice is yours.

If possible, let the salsa sit for a couple of hours for the flavors to join together.