

Chicken Enchiladas with Roasted Tomatillo Salsa

Salsa:

- 1 lb tomatillos, husked
- 1 onion, peeled and quartered
- 4 garlic cloves, with skin on
- 2 jalapenos
- 2 tsp cumin
- 1 tsp salt
- 1/2 cup cilantro
- 1/2 lime, juiced

Enchiladas:

- 1/2 onion, diced
- 3 garlic cloves, minced
- 1 1/2 tsp cumin
- 1/4 cup flour
- 2 cups chicken broth
- chopped cilantro
- 2 lbs chicken breasts, cooked and shredded
- salt and pepper to taste
- 10 flour tortillas
- 8 oz shredded cheese
- chopped tomatoes & cilantro for garnish
- sour cream
- guacamole

Preheat oven to 400. Place tomatillos, onion, garlic, and jalapeno on a baking sheet that has been sprayed with cooking spray. Roast for 12-15 minutes. Remove skin from garlic and tops from jalapeno. Transfer roasted vegetables into a food processor or blender. Add cumin, salt, and cilantro. Pulse until well combined but still chunky. Stir in lime juice. Set aside.

Heat olive oil in a large skillet. Add onion and cook until caramelized, about 5-7 minutes. Add garlic and cumin and cook for 1 minute. Stir in flour then add chicken broth. Continue stirring over a low simmer until it starts to thicken. Remove from heat and stir in half of the salsa and additional cilantro. Fold in chicken. Season with salt and pepper.

Turn oven down to 350. Smear the bottom of a 9x13 baking dish with some of the reserved salsa. Heat tortillas in microwave until warm and pliable. Place some meat mixture in the center of each tortilla. Top with cheese. Roll up and place in the baking dish. Pour remaining salsa over enchiladas. Top with remaining cheese. Bake for 30 minutes. Serve with tomatoes, cilantro, sour cream, and guacamole.

Recipe adapted from [The Sisters Cafe](#)

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