

# From Gary's Kitchen

## *Enchiladas De Pollo*

### SAUCE

- 3 Tbsp. butter or olive oil
- 1 Cup chopped onion
- 2 large garlic cloves, mashed
- 1 Tbsp. flour
- ¼ Cup chili powder
- ½ tsp. dried oregano (preferably Mexican)
- 1 tsp. salt
- ½ Cup chicken broth
- ½ Cup tomato sauce



### ENCHILADA ASSEMBLY

1. 2 Cups chopped cooked chicken (we often substitute leftover Thanksgiving turkey)
2. 1 Cup sour cream
3. 12 corn tortillas (use more if needed to accommodate all the filling)
4. ½ Cup chicken broth
5. ½ Cup tomato sauce
6. 1 ½ Cups grated cheese: jack or cheddar

7. Heat butter/oil in medium-high skillet. Sauté onions and garlic until soft. Add flour, cook about 1 minute until butter/oil is absorbed and flour starts to brown, then add rest of sauce ingredients. Reduce heat and simmer 10 minutes, stirring occasionally. Remove from heat, mix in chicken and sour cream.

8. Heat a tortilla for a few seconds each side (in a lightly greased skillet over medium heat), then dip into broth with a little tomato sauce added. Spread filling on the tortilla, roll, place seam side down on a baking dish, repeat until all filling has been used. Pour any remaining broth/sauce over top, sprinkle with cheese and bake at 350°F until hot (approximately 30 minutes).

9. Quick tip: instead of rolling individual enchiladas, you can make this dish casserole-style by alternating layers of tortillas, filling and cheese (same baking time/temperature as above). Optional additions to filling: can of chopped green chiles

10. (drained), can of diced tomatoes (drained), small can of sliced olives (drained). This makes a very mild enchilada dish, so feel free to experiment with various types/amounts of chili powder for spicier results!



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