

## **Rudy's Chicken Enchilada Recipe:**

This is a three-step process, that can be rolled into traditional enchiladas or a Enchilada casserole that we do at camp.

### **First the sauce:**

You can cheat by using canned enchilada sauce, you will need to thicken and adjust flavor if you want. Or you can make sauce, if you choose to do so here is a simple recipe.

- 3 qts chicken stock (use a base or purchase it at the store)
- 1 ½ diced large yellow onion
- 3-5 minced fresh garlic cloves
- Oil/butter to sauté onions and make a roux (if you are gluten intolerant use corn starch and water binder) this will thicken your sauce.
- ½ cup flour (for Roux)
- Mexican oregano
- ½ c. – 1 c. Chili powder (add more or less to your taste)
- Salt and Pepper to taste

In a pot caramelize your onion with oil and butter (adding enough to create roux later) until golden brown add garlic and caramelize as well, add flour and brown while constantly stirring so you do not burn flour.

Add stock, oregano and chile powder to the pot and bring to a boil thickening slowly and stirring occasionally. Season to your taste and set aside

### **Corn tortillas:**

You will want to soften these no matter if you intend to make a casserole or rolling them traditional style. You will need to heat some oil in a pan and place the corn tortillas 1 or 2 at a time until they become pliable. Place them on a screen to drain saving the oil in case you need to heat more tortillas.

### **Chicken Asada:**

Take 1 whole chicken, season with Salt/pepper/paprika and bake it at 350 for 45 – 65 minutes or until done. Cool and shred the meat in medium size pieces (strips).

### **Make salsa:**

- 3 medium tomatoes diced
- 1 large yellow onion diced
- 2 cans diced green chilies
- 2 diced poblano chilies
- 1 bunch diced green onions
- 3-5 minced fresh garlic cloves
- 1 – 2 minced fresh jalapenos
- ½ bunch fresh chopped cilantro (medium rough chop)
- Salt and pepper to taste.

**Whipping cream:**

1 qt. whipped to soft peaks.

**Cheese:**

1 - 2 lbs. Shredded cheddar or Mexican blended cheese

**Now the fun part!**

- On the bottom of the pan add enough sauce to pan just like a lasagna
- Dreg one side of soften corn tortilla through sauce and place sauce side up covering bottom of pan, overlapping is good.
- Spread chicken asada over corn tortillas evenly
- Sprinkle cheese evenly over asada
- Place dollops of whipped heavy cream 3-4 each side of pan.
- Add sauce to moisten mixture and repeat the steps from dregging the corn tortilla through the sauce.
- Last layer should be corn tortillas with sauce covering top of layers of corn tortillas.
- Cover with plastic/film wrap and then foil over the top of film wrap.
- Bake at 375 degrees for 40 to 50 minutes; take out of oven, remove foil/wrap and cover with cheese. Let stand for 10 minutes before cutting.

If you are rolling traditional style you will not need heavy cream. You can dreg the corn tortillas through the sauce and add chicken asada to the sauced side with some cheese and roll up like a cigar.

Cover the rolled enchiladas and bake for 30 minutes @375, remove from oven uncover and add cheese to top of pan. Serve after cheese has melted.