



FINCH + FENNEL

## Chicken Enchiladas

PREP TIME: 20 Minutes

COOK TIME: 25 Minutes

SERVINGS: 6

### INGREDIENTS:

2 lbs Bone-In Chicken Thighs or Breasts

1 Small White Onion, cut in half

4 Garlic Cloves

1 Tbsp Sea Salt

½ c Vegetable Oil

12 Corn Tortillas

½ c F+F Green Enchilada Sauce Mix

1 c Crumbled Queso Fresco

1 c Mexican Crema

Fresh Chopped Cilantro



### INSTRUCTIONS:

1. Place chicken parts in a large saucepan with onion, garlic & salt, and cover with water.
2. Heat pan over high heat until liquid comes to a boil, then reduce heat to medium & let simmer until chicken is cooked through, about 20 to 25 minutes.
3. Remove chicken & let cool, reserving stock.
4. Using your fingers or two forks, shred meat from chicken, discarding skin and bones.
5. Combine the F+F Green Enchilada Sauce Mix & reserved stock from cooking chicken: 1 cup is required; use water if needed. Stir until smooth & heat to a simmer. In medium sauté pan set over medium-high heat, heat oil until it begins to shimmer.
6. Using tongs or a wide spatula, place a tortilla in the hot oil; it should start to bubble immediately. Heat tortilla for about 10 seconds a side, until soft and lightly browned. Remove tortilla and set into a baking dish. Repeat with remaining tortillas, working quickly.
7. Spread a little enchilada sauce onto each fried tortilla, top with 1 or 2 tablespoons of shredded chicken, and roll each tortilla. Place them seam-side down in the pan, nestling each one against the last. Cover them with the remaining enchilada sauce & sprinkle with cheese.
8. Place the pan under a broiler set to low, cooking until the enchilada sauce is hot & bubbly. Serve with crema, chopped onion and fresh cilantro.

*Enjoy!*

