



## AUTHENTIC GREEN CHICKEN ENCHILADAS

This is a longer recipe, but actually pretty easy. To make it a bit simpler to follow, it's been broken into five steps. The cheat here is using a few cans of prepared Enchilada Sauce, but other than that, it's as authentic as you can get.

Approximate Prep Time: 30 minutes  
Crockpot Time: 5 hours  
Approximate Cook Time: 40-45 minutes  
Serves: 6+

### INGREDIENTS

#### From Weiss Meats:

- 6 Large Boneless Chicken Breasts

#### From Your Grocer:

- 2 fresh jalapeño peppers (diced)
- 1 package of fresh cilantro (chop about 1 tbsp)
- 1 medium white onion (diced)
- 4-6 cloves of garlic (diced fine)
- 2 small limes, zested and squeezed
- 1 TBSP Cumin
- 1 TBSP Oregano
- Salt to taste
- 2 lbs Monterey Jack Cheese (shredded)
- 1 small can sliced black olives
- 1 small can sliced green chilies
- 1 large container sour cream
- 2 large cans Green Enchilada Sauce
- 3 cups rice
- 1 package of small white corn tortillas (about 24)

## PREPARATION

### Step One:

- Add Chicken Breasts to a crock pot and cover with water
- Add Cumin and Oregano
- Seed and dice jalapeños (removing the ribbing from the peppers if a milder flavor is desired)
- Chop onion and garlic
- Cook jalapeños, garlic and onions until tender and allow to cool
- Move to a covered container and store

### Step Two:

- After Chicken has been allowed to cook for 5 hours, remove chicken and allow to cool
- Cook rice using broth from crock pot seasoning with salt and pepper to taste
- Shred Cooled Chicken by hand or with a fork
- Once rice is cooked, add in chicken, lime juice, lime zest, cooked onions jalapeños and garlic, cilantro, green chilies, 1/2 of the sour cream, 2/3 can of enchilada sauce, and mix to combine
- Add remaining broth, as needed, to keep mixture creamy but not too thick
- Taste and add salt if needed
- Cool mixture to room temperature or slightly below

### Step Three:

- Boil a small amount of water in a pot large enough to dip tortillas into
- Using tongs, dip tortillas in water for about 5 seconds (to help keep tortillas from breaking)
- Set on foil or wax paper to cool to "handling temperature" if needed
- Pour 1/3 a can of green enchilada sauce into a large rectangular casserole pan
- Add filling mixture to tortillas one at a time and roll, placing the rolled side down the casserole pan
- Cover finished tortillas with the other can of enchilada sauce
- Sprinkle on 1/2 of the remaining cheese
- Cover with black olive slices
- Sprinkle on remaining cheese

### Step Four:

- Bake, lightly covered with foil at 350 degrees for about 35-40 minutes or until warmed through
- Remove foil and, checking carefully, broil for about 5 minutes until cheese is bubbly and lightly crispy on the surface

### Step Five:

- Freeze any remaining filling in a zip top bag for another batch of enchiladas, or to serve as a dip with good tortilla chips. leftover enchiladas also freeze well in pairs for a quick meal in the future, or keep well in the fridge for a day or two - if they make it that long...

*Serve with refried beans if desired.*