

HATCH GREEN CHILE ENCHILADAS



INGREDIENTS

- 2 cups Viva Chile Company Hatch green chiles
- 8-10 corn tortillas
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 1/2 cups chicken broth (or vegetable broth for vegetarian)
- 1/2 cup sour cream (optional, for creamier sauce)
- 2 cups cooked, shredded chicken (or substitute with shredded beef or cheese for a vegetarian option)
- 1 1/2 cups shredded Monterey Jack cheese (or a mix of cheddar and Monterey Jack)
- Fresh cilantro and lime wedges for garnish



1. Prepare the Green Chile Sauce:

- Heat olive oil in a medium saucepan over medium heat.
- Add diced onions and garlic, and sauté until the onions are softened, about 3-4 minutes.
- Stir in the chopped Viva Hatch green chiles, cumin, chili powder, salt, and pepper.
- Pour in the chicken broth and bring the mixture to a simmer. Let it cook for about 5 minutes to allow the flavors to meld.
- If you want a creamier sauce, stir in the sour cream at this point. Remove from heat and set aside.

2. Prepare the Tortillas:

- Warm the corn tortillas so they're pliable. You can do this by briefly heating them in a dry skillet or wrapping them in a damp paper towel and microwaving them for 30 seconds.

DIRECTIONS

3. Assemble the Enchiladas:

- Preheat your oven to 375°F (190°C).
- Spread about 1/2 cup of the green chile sauce on the bottom of a 9x13-inch baking dish.
- Take each tortilla, fill it with shredded chicken (or your chosen filling) and a little shredded cheese, then roll it up and place it seam-side down in the baking dish.
- Repeat until all the tortillas are filled and lined up in the dish.

4. Top and Bake:

- Pour the remaining Hatch green chile sauce over the rolled enchiladas, making sure they are all covered.
- Sprinkle the rest of the shredded cheese evenly over the top.
- Bake in the preheated oven for 20-25 minutes, or until the cheese is melted and bubbly.

5. Garnish and Serve:

- Remove the enchiladas from the oven and let them cool for a few minutes.
- Garnish with fresh cilantro and a squeeze of lime juice before serving.
- Serve with rice, beans, or your favorite toppings like avocado, sour cream, or guacamole.



- For extra heat, add some diced jalapeños or spicier Hatch chiles to the sauce.
- You can make this dish ahead of time and refrigerate or freeze the enchiladas before baking them for a quick meal later.