

CHICKEN ENCHILADAS WITH RED CHILE SAUCE

SAUCE & FILLING

- 1½ tablespoons vegetable oil or corn oil
- 1 medium onion, chopped fine (about 1 cup)
- 3 medium garlic cloves, minced or pressed (about 1 tablespoon)
- 3 tablespoons chili powder
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- ½ teaspoon table salt
- 2 teaspoons granulated sugar
- 12 ounces boneless, skinless chicken thighs, cut into ¼-inch-wide strips
- 16 ounces tomato sauce
- ½ cup chopped fresh cilantro leaves
- ¼ cup drained and chopped pickled jalapeños
- 8 ounces sharp cheddar cheese, grated (2 cups)

TORTILLAS & TOPPINGS

- 10 corn tortillas (six-inch)
- vegetable oil cooking spray
- 3 ounces grated sharp cheddar cheese (¾ cup)
- ¾ cup sour cream
- 1 avocado, diced medium
- 5 leaves romaine lettuce washed, dried, and shredded
- 2 limes, quartered

SAUCE & FILLING DIRECTIONS:

1. Heat oil in medium saucepan over medium-high heat until hot and shimmering but not smoking, about 2 minutes; add onion and cook, stirring occasionally, until softened and beginning to brown, about 5 minutes.
2. Add garlic, chili powder, coriander, cumin, salt, and sugar; cook, stirring constantly, until fragrant, about 30 seconds.
3. Add chicken and cook, stirring constantly, until coated with spices, about 30 seconds.
4. Add tomato sauce and ¾ cup water; stir to separate chicken pieces. Bring to simmer, then reduce heat to medium-low; simmer uncovered, stirring occasionally, until chicken is cooked through and flavors have melded, about 8 minutes.
5. Pour mixture through medium-mesh strainer into medium bowl, pressing on chicken and onions to extract as much sauce as possible; set sauce aside.
6. Transfer chicken mixture to large plate; freeze for 10 minutes to cool, then combine with cilantro, jalapenos, and cheese in medium bowl and set aside.

ASSEMBLY:

1. Smear entire bottom of 13 by 9-inch baking dish with ¾ cup chili sauce.
2. Adjust oven racks to upper and lower-middle positions and heat oven to 300 degrees.
3. Place tortillas on two baking sheets. Spray both sides lightly with cooking spray. Bake until tortillas are soft and pliable, about 4 minutes.
4. Place one-tenth of filling down center of each tortilla.
5. Roll each tortilla tightly by hand and place in baking dish, side by side, seam-side up.
6. Pour remaining chili sauce over top of enchiladas, spreading with back of spoon to coat top of each tortilla.
7. Sprinkle ¾ cup grated cheese down center of enchiladas.

BAKE:

1. Increase oven to 400 degrees. Cover baking dish with foil. Bake enchiladas on lower-middle rack until heated through and cheese is melted, 30 to 40 minutes.
2. Uncover and serve immediately with sour cream, avocado, lettuce, & lime wedges.