

Hatch Green Chile Chicken Enchiladas

Recipe adapted from myrecipes.com

Hatch green chiles are available in August at HEB.



Ingredients:

1 pound roasted Hatch green chiles (remove skin and seeds and chop)
2 Tbsp olive oil
4 garlic cloves, minced
Pinch of salt
Pinch of pepper
1 cup chicken broth
10 corn tortillas
2 cooked and chopped chicken breasts
2 cups shredded Monterey jack cheese
Sour Cream

Directions:

Preheat oven to 400.

Saute garlic for a minute. Add chiles, salt, pepper, and broth. Cook for 10 minutes over medium heat.

Spread 1/3 of the chile/broth mixture on bottom of 9 inch baking dish. Top with 4 tortillas. Top with half the chicken and 1/3 of the cheese. Top with 4 more tortillas, 1/3 of chile mixture, the remaining chicken and 1/3 cheese. Tear last two tortillas and scatter on top of enchiladas. Top with remaining chile mixture and cheese. Bake for 35 minutes. Serve with sour cream.

