

Dos Caminos' Roasted Chicken Enchiladas with Tomatillo Salsa Verde and Chihuahua Cheese

Makes 6 servings

Pastor Marinade

2 dried ancho chilies stems and seeds removed, toasted
2 dried pasilla chilies stems and seeds removed, toasted
1 cup reserved chilies cooking liquid
2 garlic cloves peeled
1/2 medium yellow onions peeled and roughly chopped (1/2 cup)
1 tablespoon ground cumin
1 tablespoon Mexican oregano
2 bay leaves
1/2 cup cider vinegar
1 tablespoon salt
1 tablespoon freshly ground black pepper

Method For Toasting chilies:

Remove the stems and seeds and toast in a dry skillet over medium heat, under the broiler or over an open flame but be careful not to burn them because it will add an unpleasant bitter flavor. Then place chilies in a small sauce pot and cover with water, bring to a simmer remove from the heat and let cool. Remove chilies from the liquid reserving one cup of the chilies liquid for later.

To prepare the marinade:

Place all ingredients in an electric blender and puree until smooth.

Chicken filling and tortillas

3 pounds boneless and skinless chicken thighs, breast can be used if preferred
2 cups pastor marinade (above)
1 tablespoon salt
2 cups corn kernels grilled and cut from the cob
1 cup chopped fresh cilantro
12 six inch corn tortillas
1 pound Chihuahua cheese grated, cheddar or Monterey jack will work also

Chicken Filling Method

Preheat oven to 400 degrees Fahrenheit

Toss chicken in pastor marinade and season with salt, place in an oven proof baking dish or casserole and cover with aluminum foil and bake for 30 to 40 minutes until cooked through, let cool.

Salsa Verde (roasted tomatillo and Serrano chilies salsa)

Ingredients:

2 tablespoons olive oil or any vegetable oil
2 pounds tomatillos husks removed
1 medium yellow onion peeled and rough chopped
2 cloves garlic peeled
2-4 serrano chilies stems removed
2 tablespoons fresh squeezed lime juice
1 tablespoon salt
1 cup fresh cilantro leaves

Method:

1. Preheat oven to 400 degrees Fahrenheit
2. Toss tomatillos, onions, garlic and Serrano chiliess in olive oil and salt and place in an oven proof dish and bake until lightly brown about 15 minutes let cool
3. Add cilantro leaves and lime juice to salsa and then puree in an electric blender until smooth.

To make enchiladas

1. Quickly fry tortillas for about 10 seconds and place on paper towels to absorb excess fat
2. Shred the chicken and mix it with the corn kernels and chopped cilantro.
3. Add in about an additional cup of the pastor marinade to moisten.
4. Roll three to four ounces of the chicken mixture in each tortilla and place in a rectangular casserole dish and top with grated Chihuahua cheese
5. Cover dish with aluminum foil and bake for 20 to 30 minutes.
6. To serve place 2 enchiladas on each plate and cover generously with salsa verde and serve hot.

Can freeze for up to three months