



Chimayo Chicken Enchiladas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1.5 lbs chicken(roasted and shredded)
- 2 cups monterey jack cheese
- 1/2 cup heavy cream
- 3 cloves garlic
- 2 cups Chimayo red chilis
- 1/2 cup mayonaisse
- 1/2 cup plain yogurt
- 1/4 cup olive oil
- 1/4 cup flour
- 2 tsp cumin
- corn tortillas

Instructions

For Enchiladas:

1. Mix chicken, 1 clove of garlic, cumin, cream and 1 cup of cheese in a bowl
2. Heat tortillas on a nonstick skillet over low-medium heat
3. Fill tortillas with chicken mixture and roll
4. Place enchiladas in a baking dish and cover with remaining cheese
5. Bake at 350F for 35 minutes.

For White Sauce:

1. Mix mayonnaise and yogurt
2. Chill

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3. Drizzle over enchiladas immediately before serving

For Red Sauce:

1. Process chili pods in food processor
2. Make a roux using olive oil and flour
3. Add chili puree and remaining garlic to roux and thin with water until desired consistency is achieved
4. Drizzle over enchiladas immediately before serving