

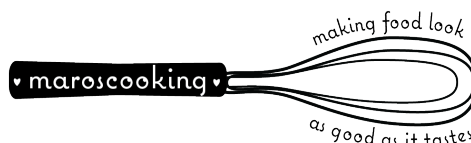
Chicken Poblano Enchiladas with Cilantro-Lime Rice

For the enchiladas:

- 4 cups shredded chicken (I like to roast 6 chicken thighs as they do not dry out)
- 4 poblano peppers, roasted and cut in strips
- 1 red onion, chopped
- 4 garlic cloves, minced
- 1 tablespoon ground cumin
- 2 teaspoon ground coriander
- 4 teaspoons chili powder
- 1 teaspoon garlic powder
- 2 teaspoons smoked paprika
- olive oil for baking
- salt and pepper to taste
- 2 cup monterey jack cheese, shredded, plus more for garnish
- 12 medium corn tortillas
- 1/4 cup green onion, finely sliced

For the sour cream enchilada sauce:

- 2 large shallot, finely minced
- 4 garlic cloves, minced
- 2 jalapeno peppers, finely diced (optional)
- 4 tablespoons butter
- 2 teaspoon cumin
- 1/2 teaspoon coriander
- 1/2 teaspoon garlic powder
- kosher salt and pepper to taste
- 4 tablespoons flour
- 16 ounces sour cream
- 2 1/2 cups chicken broth



To roast the peppers:

Preheat oven to 425°. Cut poblano peppers in half length-wise, remove all seeds and place peppers on foil lined-baking sheet and roast poblano peppers until skin begins to blister and turn brown and black in spots (about 15 minutes). Remove from oven and wrap in foil and brown paper sack so you can steam the skins from the peppers. Let peppers cool and the skins will loosen easily. Once cooled, cut into thin strips and set aside.

For chicken filling:

If you are not using a rotisserie chicken, preheat oven to 375°. Season chicken on both sides with seasonings and bake until done about 45 minutes. Let cool and shred chicken, removing skin and set aside. Meanwhile in a large sauté pan, sauté onions and garlic on medium heat with olive oil for 5 minutes until translucent. Turn off heat add shredded chicken and poblanos to pan.

For sour cream enchilada sauce:

Sauté shallot, garlic and jalapeños in butter over medium heat in a large skillet until veggies soften. Add spices. Cook for another minute. Add flour making a roux. When flour turns a bit golden, add sour cream and chicken broth, whisk to combine and bring to a boil and allow to get thick and creamy. Taste and adjust seasonings accordingly (I love a lot of the seasonings)! Remove from heat and stir in a cup of cheese to the mixture and stir until melted and smooth.

Assemble enchiladas:

Take about a cup of filling and add to enchilada filling. Gently grease a large baking dish, and pour about a half a cup of sauce on the bottom of your pan. Fill each tortilla with filling (about half a cup) and roll, placing each enchilada seam-side down in your baking dish. Continue the process, placing each roll alongside the last until pan is full. Gently pour remaining sauce over the enchiladas (you should have about 10-12) and then take remaining cheese and sprinkle on top of enchiladas. Bake at 350°, covered for about 20 minutes. The enchiladas can be made ahead at this point and refrigerated until ready to heat. Serve warm with sliced scallions and chopped cilantro and a sprinkle of extra cheese if desired as a garnish.

