

Chicken & Artichoke Enchiladas

Enchilada Sauce

- o 1/2 pounds tomatillos
 - o 1 large Poblano Pepper or Anaheim Pepper
 - o 2 cloves (or more) garlic, optional
 - o 1/2 cup cilantro
 - o 1 tablespoon fresh lime juice
 - o 1 jalapeño or serrano peppers, stemmed, seeded and chopped (you can use whole for more, if preferred)
 - o 1 tbs chicken Bouillon powder
 - o Salt to taste (Tony's Creole Seasoning)
1. Place tomatillos in a saucepot, cover with water. Bring to a boil and simmer for 10-15 minutes. When the Tomatillos change color, almost a yellow hue, Remove tomatillos with a slotted spoon. And reserve some of the water.
 2. Using a Grill, or Stovetop Char the outside of the Poblano or Anaheim pepper until completely black. Immediately place in Plastic Ziplock bag and seal. Let rest for 10-15 mins until cool to the touch. Peel all the char off with. Paper towel or by hand and remove most of the seeds.
 3. Place all the ingredients (cooked tomatillos, lime juice, garlic (if using), cilantro, peppers, Bouillon and about 1 cup of reserved water) in a blender or food processor and pulse until all ingredients are finely chopped and mixed.
 4. Return all ingredients to empty saucepot and Simmer for 10-15 mins until desired consistency. Salt with "Tony's Creole Seasoning" to taste.

Filling Ingredients

- o 2 cups cooked shredded chicken
- o 1 cup Artichoke Hearts, copped. (Can be fresh, steamed or canned, drained)
- o 2 cups enchilada sauce
- o 8-10 flour tortillas
- o 2 1/2 cups shredded Mexican-blend cheese, divided
- o salt and pepper, to taste (Or Tony's Creole Seasoning)
- o optional toppings: diced onions, chopped cilantro, sour cream, shredded lettuce, cotija cheese

Let's Cook!

1. Preheat oven to 350°F.
2. In a large bowl, combine cooked shredded chicken, artichoke hearts and ¼ cup enchilada sauce. Season with salt and pepper to taste.
3. Warm the tortillas in a microwave for 1 minute, flipping the them halfway through until they're warm and pliable.
4. Spray a 9x13 baking dish with non-stick cooking spray and add ¼ cup of the enchilada sauce to coat the bottom of the dish in a thin layer.
5. Assemble the enchiladas by filling each tortilla evenly with the shredded chicken mixture and a generous pinch of shredded cheese. Roll them tightly to close and place in a large baking dish seam side down.
6. Pour the remaining enchilada sauce over the tortillas and then top them with the remaining cheese.
7. Bake for 20 minutes, until cheese is melted and bubbly. Serve.