

Chicken Enchiladas with Cream Cheese Salsa Verde, and Red Enchilada Sauce

TOTAL COOK TIME: 1 hour 30 minutes

FILLING:

4 C shredded rotisserie chicken
1 lg poblano pepper, diced
2 jalapeños, diced
1 lg onion, diced
2 cloves garlic, minced
8 oz cream cheese, softened
1/2 C cilantro, chopped

Zest and juice of 2 limes
1 † ground cumin
1 † chili powder
1/2 † smoked paprika
1/2 † ground coriander
Salt and pepper to taste

SALSA VERDE:

1 lb tomatillos, husked and rinsed
1/2 lg onion, roughly chopped
2 cloves garlic
1 jalapeño, seeded and chopped
1/2 C cilantro, chopped

1 † cumin
1 C Chili Lime Green tea (brewed and strained)
Zest and juice of 1 lime
Salt to taste

RED ENCHILADA SAUCE:

2 T olive oil
2 T all-purpose flour
1/4 C chili powder
1/2 † garlic powder
1/2 † ground cumin

1/4 † dried oregano
2 C chicken or vegetable stock
1 C Marionberry Salsa tea (brewed and strained)
Salt to taste

ENCHILADAS:

12-16 corn tortillas
2 C shredded cheese blend (cheddar, Monterey Jack, and queso fresco)

1/2 C Cotija cheese, crumbled (for garnish)
Fresh cilantro, chopped (for garnish)
Lime wedges (for serving)

PREPARE THE FILLING: In a large bowl, combine the shredded rotisserie chicken, diced poblano pepper, diced jalapeños, diced onion, minced garlic, softened cream cheese, chopped cilantro, lime zest, lime juice, ground cumin, chili powder, smoked paprika, and ground coriander. Mix well and season with salt and pepper to taste.

MAKE THE SALSA VERDE: Preheat the oven to 425°F. Place the tomatillos, onion, garlic, and jalapeño on a baking sheet. Roast for 15-20 minutes, or until the vegetables are soft and slightly charred. Transfer the roasted vegetables to a food processor or use an immersion blender. Add the cilantro, cumin, Chili Lime Green tea, and lime zest and juice. Blend until smooth. Season with salt to taste.

MAKE THE RED ENCHILADA SAUCE: In a medium saucepan, heat the olive oil over medium heat. Add the flour and cook, stirring constantly, for 1 minute. Add the chili powder, garlic powder, cumin, and oregano, and cook for another minute. Gradually whisk in the chicken or vegetable stock and Marionberry Salsa tea. Bring to a simmer and cook until the sauce thickens (about 10-15 minutes). Season with salt to taste.

ASSEMBLE THE ENCHILADAS: Preheat the oven to 375°F. Lightly grease a large baking dish. Warm the corn tortillas in a dry skillet or microwave to make them pliable. Spoon about 2-3 tablespoons of the filling onto each tortilla, roll them up, and place them seam-side down in the baking dish.

TOP WITH SAUCES AND CHEESE: Pour the Salsa Verde over half of the enchiladas and the red enchilada sauce over the other half. Sprinkle the shredded cheese blend evenly over the top.

BAKE: Cover the baking dish with foil and bake for 20 minutes. Remove the foil and bake for an additional 10 minutes, or until the cheese is melted and bubbly.

GARNISH AND SERVE: Remove the enchiladas from the oven and sprinkle with crumbled Cotija cheese and chopped fresh cilantro. Serve with lime wedges on the side.