Roasted Squash and Chicken Enchiladas

SERVINGS: 5

INGREDIENTS

FILING
10 corn tortillas, whole grain
5-4oz. free range chicken breast,
1 cup of Oaxacan beans, or black beans
1/2 cup of winter squash, small dice
1/2 oz. of fresh chopped cilantro
1 Tbsp. of vegetable oil
5 corn tortillas

BRAISING LIQUID
2 Vegetable bouillon cubes
4 Tbsp. of mild chile powder
3 cloves of garlic
1/2 cup of fresh lemon juice
2 Tbsp. of dry oregano
2 Tbsp. of thyme
2 bay leaves 2 Tbsp. of ground cumin
3 jalapenos, rough chop
1 whole white onions, rough chop
1 Tbsp. white pepper

SALSA VERDE
8 tomatillos cleaned and washed
1/2 of a white onion
2 jalapenos
2 garlic cloves
1/2 cup of winter squash, peeled
1/4 cup of lemon juice
1/4 tsp. of salt

GARNISH FOR 2 ENCHILADAS
1 oz. shredded green cabbage
1 Tbsp. cotija cheese
1 Tbsp. sour cream

DIRECTIONS

1) In a large pot, heat up the vegetable oil and then sear the chicken breasts off on each side until golden brown. About 3 min. per side. Set aside.

2) In the same pot, sauté all the ingredients from the braising liquid, except for the vegetable broth. Sauté until fragrant, about 5 min.

3) Deglaze the pot with the vegetable broth. Add the chicken back into the pot. Bring to a boil and reduce to a simmer for 30 min. Add in the Oaxacan beans and squash to the pot and then simmer for another 15 min. Most of the liquid should be reduced by now.

4) Remove the pot from the heat.

5) Pull the chicken breasts out of the pot and shred the chicken, then add back into the pot. Set aside and allow to cool.

SALSA VERDE
6) Place all the ingredients for the salsa verde on a foil lined baking sheet and roast off in a 400°F oven for approx. 15 min.

7) Allow to cool for a few min. Place in a food processor and pulse until smooth.

ASSEMBLY

Portion out a 1/4 of the salsa verde and heat up in a small pan. Place a tortilla in the pan and heat both sides for approx. 1 min. so that it is pliable.

In a baking dish, place the tortilla down and fill with 2oz. of the chicken mixture. Roll the tortilla up and then place seam side down in the baking dish.

Repeat step 2 until all tortillas are rolled.

Pour the rest of the salsa verde over the enchiladas and bake off in a 350°F oven for approx. 10 min.

To serve, plate two enchiladas down and then garnish with 1oz. of shredded cabbage, 1 Tbsp. of cotija cheese and 1 Tbsp. of sour cream.