

# Chicken Enchiladas

with poblanos and chipotles

*I love this simple recipe. It makes a quick party patter or weeknight meal. Serve with rice, green salad or a quick sauté of black beans and onions.*

2 cups	cooked chicken, chopped or shredded
1 cup	salsa (green or red)
1/4 cup	chopped green chilies
2 tablespoons	chopped chipotles in sauce
1/2 medium	onion, chopped or sliced
1 medium	poblano, seeded and sliced
1 pinch	salt
1 pinch	pepper
8 8 inch	flour tortillas
2 cups	whipping cream
1 cup	colby cheese, shredded
1 cup	cheddar cheese, shredded

1. Mix chicken, salsa, diced green chilis, chipotles, onions and poblano peppers in bowl. Season with salt and pepper.
2. Pour 1 cup the cream in the bottom of a casserole dish.
3. Form the enchiladas by adding enough chicken mixture in each wet tortilla to cover 1/3 of the tortilla and roll up around the filling.
4. Place enchiladas side by side in dish, top with cheese, and pour remaining cream over top.
5. Bake at 350 for 30 minutes.