



Chipotle Chicken Corn Enchiladas

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes

Ingredients

- 1 pound boneless skinless chicken tenders or small breasts
- 2 tablespoons extra virgin olive oil
- 1 chipotle chilies in adobo, finely chopped (or 1 tsp chipotle chili powder)
- Kosher salt and black pepper
- 3 ears corn
- 1 poblano pepper
- 1 yellow onion, quartered
- 4 whole garlic cloves, peeled
- 3 cups salsa verde
- 1/2 cup fresh cilantro, chopped, plus more for serving
- 8-10 (8-inch) flour tortillas
- 1 cup shredded cheddar cheese
- 1/4 cup shredded pepper jack cheese or shredded Mexican cheese mix (depending on how spicy you want it)
- Avocado, yogurt/sour cream, crumbled cotija/feta, and limes, for serving

Instructions

Preheat the oven to 400°F.

On a baking sheet, toss the chicken with 1 tablespoon olive oil, the chipotle chilies, and a pinch each of salt and pepper. Arrange the corn, poblano, onions, and garlic around the chicken. Drizzle with olive oil and season with salt and pepper. Transfer to the oven and bake for 15 minutes, until the chicken is cooked through. Remove the chicken from the baking sheet. Switch the oven to broil. Broil the vegetables until lightly charred, 1-2 minutes. Watch closely, then remove everything from the oven.

Shred the chicken with two forks. Remove the corn kernels from the cob, de-seed the poblano pepper and cut into slices, and chop the onions and garlic. Add everything back to the baking sheet and toss with 1 cup salsa

verde, half the cheese, and the cilantro (or, if you don't mind getting a bowl dirty, I actually tossed it all together in a bowl...it was easier to toss!)

Pour 1 cup of the salsa verde onto the bottom of a 9x13 inch baking dish. Spoon the chicken mixture down the center of each tortilla, tuck, and roll. Place the tortillas, seam side down, into the baking dish. Pour the remaining salsa verde over top of the enchiladas. Top with the remaining cheese. Transfer to the oven and bake for 10-15 minutes, until the cheese has melted. Top as desired and enjoy warm!

Recipe inspired by Half Baked Harvest