

Green Chile Chicken Enchiladas

<http://userealbutter.com/2022/05/20/green-chile-chicken-enchiladas-recipe/>

adapted from [Damn Delicious](#)

4 tbsps canola oil
1 large onion, diced
3 cloves garlic, minced
1 tsp dried oregano
1/2 tsp ground cumin
8 oz. diced green chiles
3 cups shredded chicken*
16 oz. salsa verde (fresh or from a jar)
1/2 cup fresh cilantro, chopped
3 cups Monterey Jack cheese, shredded
salt and pepper to taste
8 corn tortillas (original recipe calls for 8 flour tortillas, in which case use 4 cups of chicken)

* Vegetarian substitutions for shredded chicken include king oyster (or king trumpet) mushrooms or young (green) jackfruit. See below for preparation tips.

Preheat oven to 375°F. Lightly grease a 9×13-inch baking dish with vegetable oil.

Make the filling: Heat 2 tablespoons of oil in a sauté pan over medium-high heat. When the oil is hot, sauté the onions until they are soft (about 2-3 minutes). Stir in the garlic, oregano, and cumin and cook for a minute until fragrant. Remove the pan from the heat. Stir in the green chiles, chicken, 1/3 cup salsa verde, cilantro, and half of the cheese. Set aside the filling.

Fry the tortillas: Heat a teaspoon of canola oil in a small frying pan or cast iron skillet over medium-high heat. When the oil is hot, place a corn tortilla in the pan (it should sizzle) for a few seconds, then flip the tortilla and let it cook until it begins to bubble with air pockets (less than 30 seconds). Remove to a paper towel. Repeat for the remaining tortillas.

Assemble the enchiladas: Fill each tortilla with 1/2 cup of filling. Roll the tortilla up and set it seam-side down in your baking dish. Spread the remaining salsa over the enchiladas and top it with the rest of the cheese. Bake for 35-40 minutes until the top is bubbly and golden. Serve with sour cream, cilantro, and red onion. Serves 4.

shredded king oyster mushrooms

9 oz. fresh king oyster (king trumpet) mushrooms
1 tbsp vegetable oil
salt and pepper to taste

Shred the mushrooms with your hands by peeling sections off along the length of the mushrooms. Heat the vegetable oil in a sauté pan over medium high heat. When the oil is hot, add the mushrooms and sauté until the edges brown and crisp. Season with salt and pepper to taste. Remove from heat. 9 ounces will yield about 1/2 cup of filling. You can store this in the refrigerator for up to 3 days.

shredded jackfruit

20 oz. can young or green jackfruit in brine (don't get ripe jackfruit which is canned in syrup)

1/2 tsp onion powder

1/2 tsp salt

black pepper to taste

Drain the brine from the jackfruit and shred the fruit with your hands. You can remove the round seeds if you don't like their texture, but I tend to leave them in. Rinse the flesh well under water. Squeeze excess water from the jackfruit meat with hands or a towel. Set a sauté pan over medium high heat. When the pan is hot, add the jackfruit and cook for a minute. Stir in the seasonings and cook for a couple of minutes then flip the jackfruit and cook another 2 minutes. A 20-ounce can yields about 3/4 cup of filling. You can store this in the refrigerator for up to 5 days.