

Roasted Chicken, Broccoli and Cheese Enchiladas

11/7/2016: We received the ingredients and recipe for this dish from Blue Apron today. It was supposed to be a vegetable enchiladas dish, but I added roasted and diced chicken breast to the filling to please the meat eaters in my family - they said it was a delicious meal!

Here's my interpretation of the recipe:

Ingredients:

- (6) flour tortillas
- (1) cup of rice
- (1/2) pound Monterey Jack cheese
- (4) cloves garlic
- (4) oz. tomatillos
- (1) lime
- (1) red onion
- (1/4) pound broccoli
- (1) large bunch cilantro
- (1) cup sour cream
- (1 & 1/2) Tbsp. Mexican spice blend (or any spice blend you like)
- (1 & 1/2) cup of already cooked meat. Here I have roasted and diced chicken breast.

Instructions:

1. Wash and dry the fresh produce. Chop and dice onion, broccoli, tomatillos and garlic. Grate the cheese. Chop cilantro leaves and stems. Quarter the lime. Mix the lime juice with the sour cream. Set aside for serving later.
2. I didn't cook the long grain white rice since I happened to have leftover cooked Jasmine rice from yesterday. In a large pan, heat 1 tbsp. of olive oil on medium-high until hot. Add the onion, garlic and spice, cook 2 to 3 minute. Add the tomatillos and 1/2 cup of water. Smashing the tomatillos with the back of a spoon, 2 to 5 minutes or until thickened and saucy. Add the broccoli and 1/2 cup of water to the pan, season with salt and pepper, cook until softened. I add the leftover rice, roasted and diced chicken breast to the pot, stir it well by adding some of the sour cream and 1/4 cup of the cheese. Season with salt and pepper to taste.
3. Place the tortillas on chopping board. Put 1/2 cup of the finished filling on each tortillas; Spread the rest of the filling into a baking pan, tightly roll up each tortilla around the filling and line up in the baking dish, seam sides down. Drizzle with olive oil and evenly top with the remaining cheese. Bake under 375 degree for 12-14 minutes or until lightly browned and heated through. After taking it out of oven, garnish the baked enchiladas with the cilantro. Serve with the seasoned sour cream on the side.