



Enchiladas

Here is a simple recipe for delicious enchiladas and the accompanying tomatillo or tomato sauces. **Serves 4-6**

- 2 tbsp vegetable oil
- 1 carton [Mexican spice blend](#)
- 700g chicken or turkey breast
- 1 quantity sauce (see below)
- 150g/4oz feta or cheshire (both good substitutes for Mexican cheese)
- 4 large tortillas or 8 small ones

Recipe:

1. Mix the spice blend with the vegetable oil to a paste consistency.
2. Cut the chicken or turkey breasts into large pieces and coat with the paste. Cover and leave for several hours
3. Place the chicken in an ovenproof dish, well spread out. Bake in the oven at 180 degrees for about 25 minutes, when the meat should be cooked through and lightly roasted on the outside.
4. Leave to cool for 5 minutes, then shred using two forks.

For the green sauce:

2 x 400g cans green tomatillos

4 cloves garlic, peeled

1 large onion, quartered

1 chicken stock cube

salt and pepper to taste

Handful fresh coriander

For the red sauce:

Substitute 2 cans of tomatoes for the tomatillos.

Both sauces are prepared in the same way:

5. Put all the sauce ingredients except the coriander in a pan, bring to the boil and simmer for at least 20 minutes.
6. Add the coriander, leave to cool slightly then blend. This can be used straight away, in which case keep hot, or left to cool or frozen.



bit spicy

7. Use the chicken/turkey to fill 3/4 wheat tortilla wraps, roll and place in an ovenproof dish.
8. Pour over the hot sauce and sprinkle with cheese.
9. Serve with extra coriander sprinkled on top, and side dishes of refried beans, tomato salsa and guacamole.

Cook's Notes:

- The chicken is delicious just stuffed into a wrap with lettuce, tomatoes and mayonnaise for a spicy alternative to a sandwich.
- Try serving with sour cream to pour over or spice things up with our [Piquin Chilli Sauce](#).
- You can use cheddar, in which case pop under the grill so the cheese melts.