

## Chipotle Chicken Enchiladas

2 6-7 ounce boneless skinless chicken breasts

28 ounce can crushed tomatoes

1 small can chipotle peppers in adobo sauce

4-5 large garlic cloves, minced

1 teaspoon smoked paprika

1 teaspoon ground cumin

Salt & pepper to taste [how much depends on saltiness of tomatoes]

1 medium onion, cut in a large dice

1 small can whole green chilies

1 cup drained & rinsed black beans

2 garlic cloves, minced

½ teaspoon ground cumin

½ teaspoon smoked paprika

1 package of soft corn tortillas

8 ounces sharp cheddar cheese, grated



Trim chicken breasts of all visible fat. Use a blender or food processor to make a smooth sauce of the tomatoes, 3 or 4 of the peppers, the first amount of garlic, the paprika, cumin, salt and peppers. Note: chipotle peppers are typically quite hot, so if you aren't sure how much heat you want, start with two, and maybe add more if needed. I use 4 good sized ones, which makes a pretty potent sauce.

Put the sauce in a wide pan and bring to a simmer. Add the chicken breast, and simmer covered for about 15 minutes, turning a few times to ensure even cooking. Remove chicken to a plate or cutting board and shred roughly, using two forks. Put the chicken in a large bowl and add all of the remaining ingredients, except the tortillas and cheese – mix well.

Spread a small amount of the sauce in the bottom of an 8 x 11 glass baking dish. Dip each tortilla in the sauce, and gently scrape off excess with your fingers. Place in the baking dish, and fill with enough of the chicken mixture to make a nice full enchilada and top with a sprinkle of the cheese. Roll up fairly tightly and move to the end of the dish, taking care that the end of the tortilla is on the bottom. If you have some start to rip, don't worry about it – just keep them in as much of the right shape as you can. I work right in the dish, but you can roll them up on a plate or cutting board if you prefer, and then move them to the baking dish. It is a messy thing either way, but not difficult to do. I like to use the large size tortillas, so I end up with 8, but if you use the smaller ones, you will probably have a dozen and the last few will have to be placed along the side of the dish.

Cover with remaining sauce and cover with foil. Bake at 350 degrees for 20 minutes, uncover and spread remaining grated cheese over the top. Bake another 25 minutes, until cheese is melted and bubbly. Serve on a bed of shredded lettuce, with salsa, guacamole and sour cream on the side, if desired.