

Caribbean & Mexican Chicken Enchiladas
Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

Olive oil
¼ cup minced garlic
1 medium onion, small dice
1 green bell, small dice
4 boneless skinless chicken breasts
Kosher salt
1 teaspoon cumin powder
1 teaspoon chili powder
½ teaspoon chili flakes
1 tablespoon cilantro
1 ½ cups stewed tomatoes
½ cup chicken stock
2 cups heated refried beans
3 cups cooked rice and beans
6-8, 8-inch tortillas
Enchilada sauce
1 ½ cup shredded aged white cheddar cheese
Scallions for garnish

Method:

1. Preheat the oven to 350 degrees.
2. Heat a large pan over medium-high heat. Add the olive oil, and once it gets hot, add in the garlic, onions, and bell pepper and saute until lightly golden.
3. Add the chicken breasts and season with kosher salt, cumin, chili powder, and chili flakes. Cook the chicken breast until they are thoroughly cooked

through. Add in the cilantro and turn the chicken breasts over to finish cooking on the other side. Cover the pan to speed up the process.

4. Add the stewed tomatoes, chicken stock, and season with more salt.
5. Cover and bring up to a simmer and allow to stew for about 40 minutes.
6. Uncover the pan, and cut the chicken into large chunks by using a pizza cutter. Continue to cook for another 15 minutes with the lid on.
7. Spread some refried beans on a tortilla, top with a scoop of rice and beans, and a scoop of the stewed chicken, and roll to close. Place snugly in a large casserole dish lined with more stuffed tortillas.
8. Spoon the enchilada sauce over the top of the tortillas and sprinkle on lots of shredded cheese.
9. Bake until the cheese is gooey and golden brown. Sprinkle with scallions and serve right away!