

Hatch Green Chile Enchiladas Recipe **With Pure Hatch Green Chile**



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 2 lbs fresh shredded Cheddar Cheese
- 30 pack of Corn Tortillas
- 5 or 6 chicken breasts, cooked and shredded
- 2 Cups heavy cream
- 2 Jars of Fresh Chile Company Sauce - 1 Jar of Pure Hatch Green Chile and 1 Jar of Hatch Red & Green Chile

Instructions:

1. Cook Chicken

Take your chicken breasts, cook and shed them.

2. Make the Sauce

Take the two jars of Fresh Chile Company Sauces and combine them in a blender or food processor with the two cups of heavy cream.

3. Prep a Pan

Spray a 9x13 pan with non-stick cooking spray.

4. Layer the Enchiladas

Spread a scoop of sauce on the bottom of pan. Then layer the tortillas (cut into 4's) on top of the sauce. Next add a shredded chicken layer. Then a layer cheese on top of the chicken and add more sauce. Repeat however high you want to go. End with tortillas, sauce and then cheese.

5. Bake

Bake at 350 degrees for 20-30 minutes, or until cheese is melted and all the ingredients have had sufficient time to cook.