

# Poblano Chicken Enchiladas



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Roasted poblano peppers combined with cooked chicken, corn, onion, red bell pepper, garlic, cumin, tomatoes and black beans

Serves 4

4 poblano peppers	1/2c onion, chopped	2 garlic cloves, minced
2c chicken breast, cooked	1/2c red bell pepper, chopped	1/4c salsa
2 limes, juiced	2T cilantro, chopped	8 flour tortillas
1c cheddar cheese, shredded	1/2t kosher salt	Sour cream, black beans, black olives, tomatoes, cheddar cheese, for garnish
1c corn	1t cumin	

Preheat broiler. Place poblano peppers on foil-lined baking sheet and flatten with your hand. Broil 8 minutes or until skin is blackened. Place peppers in zip-lock bag and seal. Let stand 15 minutes. Peel and discard skins.

Reduce oven temperature to 375. Combine chicken and next 10 ingredients. Stir well. Place chicken mixture in flour tortillas. Garnish with any of the garnishes, except sour cream, and bake 20 minutes or until hot and bubbly. Garnish with sour cream if desired.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)