

Homestyle Green Chile Chicken Enchiladas

Serves 8-12

San Francisco's Green Chile Kitchen owner Trevor Logan says this dish helped him "build the business." The sauce, which can be made 1 or 2 days ahead, can also be used to garnish meats or added to eggs or burritos. If you want more texture, fry the tortillas briefly in hot oil to crisp them before assembling the dish.

- Green chile sauce
- 3 tablespoons canola or vegetable oil
- 1 small onion, chopped
- 4 cloves garlic, minced
- 3 tablespoons flour
- 3 cups low-sodium chicken broth
- 3 cups roasted, peeled and chopped green chiles (see Note)
- -- Kosher salt
- Assembly
- 18 corn tortillas
- 1 poached or rotisserie chicken (about 3 pounds), skin and bones removed, meat chopped
- 1 pound shredded Monterey Jack cheese

For the sauce: Pour oil into a saucepan, and heat over medium heat. Add onions and garlic and saute until soft, about 5 minutes. Add the flour, stir to combine and cook briefly. Whisk in the broth slowly to ensure no lumps. Add the chile. Bring to a boil, cover and simmer over low heat for 10-15 minutes. If the sauce seems too runny, add a little more flour or simmer longer to thicken. Season to taste with salt. If made ahead, cover and refrigerate until ready to use.

To assemble: Preheat the oven to 325°. Pour the sauce into a wide shallow bowl or pie pan. Ladle some sauce onto the bottom of a 9- by 13-inch baking dish, then dip 6 tortillas into the sauce and arrange them on the bottom of the dish.

Top the tortillas with half the chopped chicken, 1/3 of the sauce and 1/3 of the shredded cheese. Dip another 6 tortillas into the sauce, then lay on top of the cheese. Top with the remaining chicken, then 1/3 of the sauce and 1/3 of the shredded cheese. Dip remaining 6 tortillas in the sauce, and lay on top of the cheese. Top with the remaining sauce and cheese.

Cover the dish with aluminum foil and bake for 30-40 minutes, until bubbly. If you'd like a crust, remove the foil and broil briefly until the cheese topping turns golden brown.

Note: Use fresh roasted chiles, or frozen or canned ones.