

Chef from the Hood Recipes



Chef:
Peggy Noto

Restaurant:
Pacific Market, Santa Rosa

Recipe:
Peggy's Chicken Enchiladas!

Ingredients:

Meat from 1 Fiesta or Pacific rotisserie (cooked) chicken (about 4 cups)
1 1/2 pounds grated Sonoma Jack cheese (or hot pepper Jack)
16 - 18 La Tortilla Factory flour tortillas (small or medium size)
1 can Ortega chopped green chiles
Two 28 oz. cans green (tomatillo) enchilada sauce
Optional garnishes: sliced black olives, diced tomatoes, diced red bell peppers, chopped cilantro, chopped red or green onions, sliced avocado, salsa fresca, Clover sour cream

Almost every culture has a dish like enchiladas: leftover meat and vegetables surrounded by a starch like noodles, bread or tortillas. These humble meals were created by frugal cooks as a way to use up leftovers. The Italians make lasagna, the Chinese make dim sum and pot stickers, and Mexicans make tamales, burritos and enchiladas. Considered everyday family foods... the fare of common folk! In the melting pot that is America, these comfort foods elicit warm memories of home and are so popular that the frozen food aisle is lined with hundreds of cross-cultural variations. Deli Chef Peggy Noto brought her own version of chicken enchiladas to Pacific Market and says, "We sell a lot of these enchiladas. They are pretty mild, so most kids will like them, but you can jazz them up by adding salsa and cilantro to the top. I've made these enchiladas at home with leftover fish and also with shrimp. So easy... you can't go wrong."

Oil a rectangular baking pan. Preheat oven 325°. Cut chicken into large chunks. Mix with the chiles, half of the cheese and enough enchilada sauce so that it holds together like a thick paste. Dip tortillas in enchilada sauce then place a few large spoonfuls of chicken mixture in center of each tortilla. Roll up and place seam side down in pan. Repeat, using up all of the chicken mixture. Top with remaining sauce, cheese and olives. Bake until cheese is bubbly and a bit golden (about 25 minutes). Serve with garnishes!