Spicy Green Chicken Enchiladas

Seasoned chicken breasts, soft flour tortillas, Monterey Jack and a vibrant cilantro-green chile sauce. Reserved uncooked sauce gives the finished enchiladas a fresh, bright finish.

Ingredients

For the Chicken

1½ teaspoons minced garlic

1 medium yellow onion, chopped

4 tablespoons finely chopped fresh cilantro

2 teaspoons ground cumin

2 teaspoons dried oregano

¼ teaspoon freshly ground black pepper

2 tablespoons extra-virgin olive oil

2 large boneless, skinless chicken breasts (about 1½ pounds), pounded to an even thickness

¾ teaspoon kosher salt, or to taste

For the Green Sauce

1 cup medium or hot salsa verde

1 (4-ounce) can diced green chiles, drained

1 jalapeño, stemmed and chopped; add ½–1 serrano for more heat, if desired

½ cup packed fresh cilantro leaves and tender stems

1 garlic clove

¼ teaspoon ground cumin

2 tablespoons sour cream

1–2 teaspoons fresh lime juice

Up to ¼ cup chicken broth, only if needed to thin

Kosher salt, to taste

For Assembly

6 small flour tortillas

1 (4-ounce) can diced green chiles, drained

8 ounces Monterey Jack, freshly shredded (about 2 cups)

Olive oil, for greasing the 8 × 10-inch baking dish

For Serving

Finely shredded romaine lettuce

Diced fresh tomatoes

Thinly sliced fresh jalapeños

Diced ripe avocado

Fresh cilantro

Sour cream

Instructions

1. Preheat oven to 400°F. Mix the garlic, onion, cilantro, cumin, oregano, pepper, olive oil and salt. Coat the chicken breasts evenly. Arrange in a lightly greased baking dish or on a rimmed sheet pan.

2. Bake until the chicken reaches 165°F in the thickest part, checking early if thinly pounded; approximately 20–30 minutes for thicker breasts, less for thin cutlets. Rest 5 minutes, then shred with the cooked onion mixture.

3. Blend all green sauce ingredients together at once, beginning without the optional broth. Taste for salt and heat. Do not simmer. Refrigerate ⅓ cup of the sauce immediately for finishing after baking.

4. Combine shredded chicken with the second can of green chiles, ¾ cup of the Monterey Jack and ¼ cup of the remaining sauce. Toss until moist.

5. Reduce oven to 375°F. Lightly grease an 8 × 10-inch baking dish and spread a few tablespoons of sauce on the bottom. Divide chicken filling among six flour tortillas, roll and arrange seam-side down. Do not fry the tortillas.

6. Pour the remaining baking sauce over the enchiladas and scatter the remaining cheese on top, using the entire 8-ounce block. Bake uncovered about 20–25 minutes, until hot and bubbling and browned irregularly.

7. Rest 5 minutes, then spoon the reserved ⅓ cup of fresh green sauce over the enchiladas. Serve with lettuce, tomatoes, jalapeños, avocado, cilantro and sour cream.

Storage & Kitchen Notes

Heat: The tested version was hot. Use jalapeño alone for less heat; serrano is an optional additional kick.

The fresh finishing sauce contains uncooked garlic and chile. Keep refrigerated until serving, and do not use any sauce that has touched raw chicken.

Chicken thickness controls the cooking time: ¼-inch cutlets will cook much faster than 20–30 minutes. Use a thermometer rather than time alone.

Serves 4 | Makes 6 enchiladas

Tex-Mex Caviar with Black Beans, Hominy & Shoepeg Corn

A smaller-batch, scoopable adaptation of Tailgate Redneck Caviar, with crunchy peppers, sweet shoepeg corn, tender hominy and a punchy Worcestershire-lime vinaigrette. Serve with Tostitos.

Ingredients

For the Caviar

1 (15-ounce) can black beans, rinsed and thoroughly drained

1 (11-ounce) can shoepeg corn, drained

¾ cup canned white hominy, rinsed and thoroughly drained

½ cup finely diced red onion

1 whole red bell pepper, finely diced

1½–2 jalapeños, finely chopped; seed to moderate heat

1 small garlic clove, minced

½ cup chopped fresh cilantro

For the Vinaigrette

2 tablespoons extra-virgin olive oil

2 tablespoons fresh lime juice

2 tablespoons white wine vinegar

2–3 tablespoons Worcestershire sauce, to taste

1 teaspoon balsamic vinegar

¼ teaspoon ground cumin

½ teaspoon kosher salt, or to taste

¼ teaspoon freshly ground black pepper

For Serving

Tostitos tortilla chips

Lime wedges, optional

Instructions

1. Rinse the black beans and hominy, drain the shoepeg corn, and allow all three to drain thoroughly so the dressing will not be diluted.

2. In a serving bowl, combine the beans, corn, hominy, red onion, bell pepper, jalapeños and garlic.

3. Whisk the olive oil, lime juice, white wine vinegar, 2 tablespoons Worcestershire sauce, balsamic vinegar, cumin, salt and black pepper.

4. Pour the vinaigrette over the vegetables and toss gently. Cover and refrigerate at least 30 minutes.

5. Fold in the cilantro before serving. Taste with a Tostitos chip, adding up to 1 more tablespoon Worcestershire sauce and adjusting salt or lime as needed.

Storage & Kitchen Notes

This recipe intentionally contains no black-eyed peas.

The full red pepper, generous red onion and 1½–2 jalapeños reflect the adjustments made during testing.

The exact amount of Worcestershire within the 2–3 tablespoon range remains a taste adjustment. Refrigerate leftovers promptly.

Serves 6–8 as a dip