

Nuclear Enchiladas

I have been making these for a long time. It can be used as a means of using up leftover cooked meats. It can be done with any combination of meat and cheese. They are also great as reheated leftovers for lunch.

1.5 to 2 pounds of boneless, skinless chicken breasts chopped into thin strips

10 ounces shredded marbled cheddar cheese

1 or 2 habanero chilis roasted, peeled and seeded

4 ounces chopped red onion

2 cloves garlic finely chopped

1 tablespoon ground cumin

1 tablespoon balsamic vinaigrette

1 tablespoon olive oil

1 tablespoon butter

10 – 15 corn tortillas

2 tablespoons fresh cilantro

One 19-ounce can of red enchilada sauce

Combine chicken, habanero chilis, onion, cumin, and vinaigrette in a large bowl and stir thoroughly. On stovetop, warm a large skillet on medium heat. Preheat oven to 350 degrees. Place olive oil in skillet. When olive oil is hot, add butter. When butter melts, swirl the skillet contents to mix the olive oil and butter. Add the chili chicken mixture. Cover and cook for 2 minutes. Add the garlic. Stir; and reduce heat to low. Cook uncovered for 5 minutes or until most of the liquid has evaporated.

Steam tortillas until they are flexible and a little sticky. In each tortilla, place one spoonful of chili chicken mix and a pinch of cheese. Roll up each tortilla and place in an ungreased rectangular baking vessel. Pour enchilada sauce evenly over enchiladas. Bake covered for 30 minutes. Sprinkle cilantro and remaining cheese over enchiladas. Reduce heat to low; and bake uncovered for 20 minutes.

Serve with rice, beans, avocado, sour cream and jalapeno-stuffed olives.