

Chicken and Chorizo Enchiladas

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This is a wonderful Mexican inspired dish that's full of flavour as well as being really substantial. It's a lovely chicken and chorizo filling with a creamy, cheesy, tomato sauce over the top. Add a little bit more grated cheese over the top before putting into the oven for extra ooziiness.

Ingredients:

300g chicken breast pieces
150g chorizo
250ml Passata
250ml soured cream
1 red onion
1 roasted red pepper (use tinned if you don't have time to roast the pepper fresh)
2 cloves of garlic
1 tin of sweetcorn, drained
1 large red chilli
1 tsp. cumin powder
1 tsp. coriander powder
1 tsp. paprika
1 tsp. sugar
250g grated cheddar cheese (or use half mozzarella, half cheddar)
Olive oil
4 large flour tortillas

Directions:

1. Peel the onion and chop it finely. Slice the chorizo into small chunks. Slice the pepper.
2. Slice the chilli in half, and using the blunt edge of your knife, scrape the seeds out and then peel and mince the garlic.
3. Heat the oil in a large frying pan and add the onions and garlic. Cook them for about five minutes and then add the chicken and chorizo. Continue to stir and cook until the chicken is very nearly cooked through.
4. Add half of the Passata, the chilli, pepper, sweetcorn and season the mixture well. Add half of the tsp. of sugar and stir well.
5. Simmer the mixture for about five minutes and then remove it from the heat and set to one side to cool.
6. Add the remaining Passata to a large saucepan and then add in the paprika, cumin powder, coriander powder and the remaining sugar. Bring to a gentle simmer and add the cheese. Remove from the heat.
7. Lay the tortillas out on a large chopping board or a clean work surface and begin to assemble. Put a quarter of the chicken and chorizo mixture onto the bottom of a tortilla and roll it up into a sausage shape. Continue until you've used all the chicken and all of the tortillas.
8. Place them in a large baking dish and then pour over the cheese and tomato sauce. Dollop with the soured cream and then sprinkle some extra grated cheese over the top if you want to.
9. Place the dish under a hot grill for ten minutes and serve hot from the oven.

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