

Make-Ahead Chicken Enchiladas

1 cup chopped onion, divided
1/2-1 tablespoon vegetable oil
salt and pepper
1 tablespoon (or less) minced canned chipotle chili in adobo sauce
3 garlic cloves, minced
2 teaspoons ground cumin
2 teaspoons chili powder
1 15-oz can tomato sauce
1 cup water
1 pound boneless, skinless chicken breasts
8 ounces shredded cheddar cheese, divided
1/2 cup minced fresh cilantro
12 6-inch flour or corn tortillas

In a large saucepan, combine **1/2 cup** chopped onion, oil, and 1/2 teaspoon salt. Cook over medium high heat until softened and lightly browned, about 5-8 minutes.

Stir in chipotle and adobo sauce, garlic, cumin, and chili powder, and cook until fragrant, about 30 seconds. Stir in tomato sauce and water and return to simmer. Add chicken and return to simmer.

Reduce heat to low, cover, and cook until chicken registers 160 degrees, 10-15 minutes, flipping chicken halfway through cooking.

Off the heat, transfer chicken to a plate, and let it cool. Shred into small pieces. Season sauce with salt and pepper to taste.

In a separate bowl, combine **1 cup** cheddar, plus the cilantro, shredded chicken, 1/2 cup sauce, and remaining 1/2 cup onion. Season with salt and pepper to taste.

Adjust oven rack to middle position and heat oven to 350° F.

Spread 1/2 cup sauce in the bottom of a 9x13 inch baking pan. If using corn tortillas, stack tortillas on a plate, cover with a damp towel, and microwave until soft. Flour tortillas shouldn't need to be microwaved.

Lay tortillas on the counter, and spoon 1/3 cup chicken mixture across center of each tortilla. Roll up tortillas tightly and arranged in dish, seam side down. Cover enchiladas with remaining sauce. Sprinkle with remaining 1 cup cheddar. Cover dish with aluminum foil and bake until enchiladas are hot, about 20-25 minutes.

Let cool for ten minutes. Serve with sour cream, diced avocados, shredded lettuce, and lime wedges.

To make ahead: Follow recipe through arranging tortilla in dish, but do not top with sauce. Cover enchiladas with foil and refrigerate. Cover sauce and refrigerate. When ready to bake, remove foil, cover enchiladas with sauce, and replace foil. Baking time will be longer than 25 minutes due to the enchiladas being cold.