

# Stacked Chicken Enchiladas

Sunset Magazine, May 2008

[http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe\\_id=1728732](http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=1728732)



*Certainly a look-pretty kind of home style meal.*

- 1 cup onion, chopped
- 1 tablespoon olive oil
- 28 ounces red chili sauce
- 1/2 cup pine nuts
- 1/4 cup golden raisins
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ground allspice
- 1 tablespoon chipotle chile canned in adobo, finely minced (plus 2 teaspoons)
- 1 tablespoon tomato paste
- 1 tablespoon light brown sugar
- 1 tablespoon white wine vinegar
- 3 3/4 cups cooked chicken, cubed
- 12 whole corn tortillas, 6 inch size
- 3 cups monterey jack cheese, shredded
- 2 whole radishes, thinly sliced
- 3 tablespoons fresh lime juice
- 1/4 cup extra-virgin olive oil
- 5 cups cabbage, green, very thinly sliced (shaved)
- 1/4 cup cilantro, chopped
- Salt and pepper to taste

*Serving Ideas: This is a complete meal - with the cabbage slaw on top (and extra on the side) you have everything you need for dinner.*

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 4

*Next time I make this I'm going to add about a cup of frozen corn (preferably the fire roasted from Trader Joe's) to the chicken mixture. It would add color and texture. The recipe indicated a serving is 1/4 of one of the stacks. Not in my book - we each ate half of one, so this recipe will serve 4, no more.*

1. Preheat oven to 375°. In a large frying pan over medium-high heat, cook onion with olive oil, stirring often until softened, about 5 minutes.
2. Stir in 3/4 cup red chile sauce, the pine nuts, raisins, cinnamon, allspice, chipotle chiles, adobo sauce, tomato paste, brown sugar, and vinegar. Add chicken, then bring mixture to a boil, stirring. Remove from heat. Pour remaining red chile sauce into a pie pan.
3. To make enchilada stacks, dip 1 tortilla in chile sauce in pie pan to coat. Place on an ovenproof dinner plate. Repeat with another tortilla on a second plate. Spread each tortilla evenly with a heaping 1/3 cup chicken mixture, then with 1/4 cup cheese. Repeat layering with 8 more tortillas, dipping them in sauce, then adding chicken mixture and cheese to make 2 stacks of 5 layers. (You'll use all the chicken but not all the cheese.) Dip the last 2 tortillas in sauce, place each, curved side down, on stack, and sprinkle with remaining cheese.
4. Bake enchiladas until hot in the center and cheese bubbles on top, 10 to 15 minutes.
5. Meanwhile, pour remaining chile sauce from the pie pan into a microwave-safe pitcher and cook in a microwave oven on full power until simmering, 1 to 2 minutes. To make the salad, stir together radishes, lime juice, and extra-virgin olive oil in a large bowl. Just before serving, stir in cabbage and cilantro. Season to taste with salt and pepper.
6. Top each enchilada with a small mound of salad and cut in thirds or quarters to serve. Offer with remaining salad and chile sauce to add to taste.

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Per Serving (excluding unknown items): 1240 Calories; 73g Fat (50.5% calories from fat); 80g Protein; 81g Carbohydrate; 16g Dietary Fiber; 187mg Cholesterol; 1252mg Sodium. Exchanges: 2 1/2 Grain(Starch); 9 Lean Meat; 2 Vegetable; 1/2 Fruit; 8 1/2 Fat; 0 Other Carbohydrates.