

New York Times **Bestselling Author**

SUSAN MALLERY

Curry Chicken Enchiladas

Ingredients:

- ♥ 3 T olive oil
- ♥ 1 medium onion, chopped
- ♥ 2 cloves garlic, minced
- ♥ 1 jalapeno, minced (no seeds for mild, all seeds for hot)
- ♥ ½ t sugar
- ♥ 1 t cumin seed
- ♥ 2 T curry powder
- ♥ 1 bay leaf
- ♥ ½ t grated fresh ginger root
- ♥ 6 oz can of tomato paste
- ♥ 8 oz plain, unsweetened yogurt
- ♥ ½ C canned coconut milk
- ♥ 1 lb cooked chicken, cut into ¼-inch chunks
- ♥ 1 C cooked rice
- ♥ ¼ C cilantro
- ♥ 4 oz can of diced green chilies
- ♥ 4 oz shredded Monterrey jack cheese, divided
- ♥ 8 corn tortillas



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Instructions:

Heat oil over medium heat. Sauté onion, garlic, and jalapeño until onion is translucent. Add sugar through coconut milk and simmer for 20 minutes. Remove from heat and set aside ½ C of the yogurt sauce. To the remaining sauce, add the chicken, rice, cilantro, chilies, and half the cheese.

Preheat the oven to 400 degrees. Wrap the tortillas with a damp paper towel and microwave for 30 seconds. Divide the chicken mixture evenly into the corn tortillas and place them seam-side down in a lightly greased 8-inch square pan. Pour the reserved yogurt sauce over the enchiladas. Cover and cook for 20 minutes. Uncover, sprinkle with remaining cheese, and cook until the cheese has melted, about 5 minutes.

Serve with naan chips, peach salsa, and spiced chickpeas and tomatoes.

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SUSAN MALLERY
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