



SOUR CREAM AND CHICKEN ENCHILADAS (TM6, TM5)

🕒 20 min. ⌚ 1 hrs. 10 min. 🌿 easy 🍴 6 portions

INGREDIENTS

700 g water
 3 skinless chicken breast fillets (approx. 800 g), cut into strips (5 x 1 cm)
 olive oil, for greasing
 200 g cheddar cheese, cut into pieces (3 cm)
 fresh coriander, leaves only, for garnishing
 2 spring onions/shallots, trimmed and cut into pieces
 1 long red chilli, deseeded if preferred
 2 garlic cloves
 ¼ red onion
 ½ tomato
 ½ red capsicum, deseeded and cut into pieces
 2 pinches sea salt
 2 pinches ground black pepper
 70 g pitted black olives, sliced
 250 g sour cream
 40 g lime juice (approx. 2 limes)
 10 tortillas
 400 g canned chopped tomatoes

USEFUL ITEMS

thermal serving bowl (ThermoServer) or large bowl

casserole dish (32 x 25 cm), bowl

THERMOMIX PARTS

Preparation

- Place water into mixing bowl. Place Varoma dish and tray into position and place chicken breast pieces into Varoma dish and onto tray. Secure Varoma lid and steam **8 min/Varoma/speed 1**.
- Stir chicken pieces with spatula to ensure even cooking, then secure Varoma lid, and cook for a further **8 min/Varoma/speed 1**. Transfer chicken into a thermal serving bowl (ThermoServer) or other large bowl and set aside. Clean and dry mixing bowl.
- Preheat oven to 180°C. Lightly grease a large casserole dish (32 x 25 cm) and set aside.
- Place cheese into mixing bowl and grate **8 sec/speed 8**. Transfer into a bowl and set aside. Clean and dry mixing bowl.
- Place coriander and spring onions/shallots into mixing bowl and chop **2 sec/speed 6**. Transfer into a separate bowl and set aside.
- Place chilli, garlic, red onion, tomato and capsicum into mixing bowl and chop **3 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
- Add sea salt, pepper, olives, sour cream, lime juice, 50 g of the reserved cheddar cheese and half the reserved coriander and spring onions/shallots and combine **2 sec/↻/speed 4**.
- Add reserved chicken and combine **6 sec/↻/speed 4**. Transfer into a bowl and set aside.
- Fill each tortilla with a few spoonfuls of mixture, then roll up and place seam-side down into casserole dish. Top with canned tomatoes and remaining cheddar cheese. Sprinkle over remaining coriander and spring onions/shallots mixture.
- Bake for 25-35 minutes (180°C) or until bubbly and fragrant. Serve warm,

Varoma

garnished with extra coriander leaves.

TIP

- Serve enchiladas with finely sliced avocado, a green salad and extra sour cream on the side.