

Deconstructed Chicken Enchiladas

Serves: 4



Ingredients:

Chicken al Pastor:

- 4 cinnamon sticks
- 3 star anises
- ½ cup achiote paste puree
- 6 oz chipotle peppers in adobo sauce
- 2 cups water
- 1 ¼ cups orange juice
- 1 cilantro bunch, rough chopped
- 8 oz onion, rough chopped
- 6 oz lime juice
- 4 oz garlic, rough chopped
- 6 oz chicken base paste (e.g. Better Than Bouillon)
- 1 oz ground nutmeg
- 8 oz canned diced tomatoes
- 2 oz coriander seeds
- Salt and pepper to taste
- 1 pound boneless skinless chicken thighs

Black Mole Refried Beans:

- 2 oz golden raisins
- 4 oz white sesame seeds
- 4 oz black sesame seeds
- 4 oz peanuts
- 1 pound black beans, cooked
- 4 oz ancho puree
- 2 oz guajillo puree
- 5 oz beef base paste (e.g. Better Than Bouillon)
- 6 oz water
- 2 oz granulated sugar
- 4 oz cocoa powder
- 2 oz ground cinnamon
- 1 oz star anise powder
- 3 oz ground cumin
- 1 oz Mexican oregano

Salsa de Calabaza:

- 1 pound calabaza, rough chopped (substitute with zucchini if needed)
- 6 jalapeno peppers, diced (can replace with serrano peppers for more spice)
- 1 head of garlic, rough chopped
- 1 bunch cilantro, rough chopped

- 2 yellow onions, quartered
- 6 oz heavy cream
- 3 oz chicken base paste
- Salt and pepper to taste

Salsa de Arbol:

- 15 Chile's de Arbol, dried, de-stemmed
- 8 oz canola oil
- 16 oz canned diced tomatoes
- 6 oz chicken base paste
- Salt and pepper to taste

Salted Crema:

- 6 oz sour cream
- 2 oz lime juice
- Salt and pepper to taste

Pickled Cabbage:

- 8 oz red cabbage, shredded
- 3 oz lime juice
- 2 oz red onions, julienned
- 3 oz fresh tomatoes, diced
- 1 oz cilantro, chopped
- Salt and pepper to taste

Papas con Chorizo:

- ¼ cup salt
- 1 pound Yukon gold potatoes, cut into 1-inch cubes
- 6 oz chorizo
- 6 oz heavy cream, warmed
- 6 oz butter, melted
- Salt and pepper to taste

Sopes:

- 2 cups Maseca corn flour (masa harina)
- 1 cup warm water
- 1 tbsp salt
- 1 cup frying oil

Directions:

1. Start with the chicken and beans as they take the longest to cook. To make the chicken, begin by toasting cinnamon sticks and star anise in a small pan until fragrant.
2. Place cinnamon sticks, star anise and all other ingredients except chicken thighs in a blender to make marinade. Blend until smooth.
3. Place chicken thighs in a bowl, pour in marinade and mix until chicken is coated. Cover bowl, place in fridge and let marinate for 1-2 hours.
4. Heat a grill, grill pan or skillet over high heat. Pull chicken out of marinade and grill on each side for two minutes, in batches if necessary.
5. After all chicken is grilled, place in large pot. Pour leftover marinade into the pot, mix and bring to a soft boil. Cook at a soft boil for 1-1.5 hours until chicken starts falling apart. Gently pull chicken with tongs until desired texture. Set aside.

6. Meanwhile, make the mole refried beans. Heat a sauté pan over medium heat. Toast golden raisins, both types of sesame seeds and peanuts for 2-4 minutes, or until fragrant.
7. Place mix in a blender and blend until mix reaches a creamy consistency. Pour into a large pot.
8. Place cooked black beans in empty blender and blend until beans reach a similar consistency as the nut mixture.
9. Pour beans into pot with nut mix and add all other refried bean ingredients.
10. Bring to a simmer and cook for one hour.
11. Meanwhile, make salsas, crema and cabbage. Begin the Salsa de Calabaza by heating a sauté pan over high heat. When piping hot, add calabaza, peppers, garlic and onions. Heat until everything is charred, turning occasionally.
12. Transfer to a blender. Add cilantro, onions, cream and chicken base paste. Blend until mixture reaches a smooth consistency. Taste and add salt and pepper as needed. Set aside.
13. To make Salsa de Arbol, place all ingredients in blender. Blend until mixture reaches a smooth consistency. Taste and add salt and pepper as needed. Set aside.
14. To make crema, whisk sour cream and lime juice in a bowl. Taste and add salt and pepper as needed. Set aside.
15. To make pickled cabbage, place shredded cabbage, lime juice, julienned red onions, diced tomatoes and chopped cilantro in a bowl. Mix. Taste and add salt and pepper as needed. Set aside.
16. As chicken and beans finish cooking, make papas. Boil two quarts of a water in a pot. Add ¼ cup salt and potatoes. Cook until potatoes are fork tender. Drain.
17. Meanwhile, cook chorizo in a sauté pan until browned.
18. Once potatoes and chorizo are done, transfer both to the same bowl. Add warmed heavy cream and melted butter and mix vigorously. Taste and add salt and pepper as needed. Set aside.
19. To make the sopas, mix maseca mix, water and salt in a bowl. Mold and shape the mix into 2 oz balls.
20. Flatten balls to ½ inch pancakes. Pinch around edges to form a rim – the end result will take the shape of a small round boat.
21. In a sauté pan, heat the oil until it reaches 300 degrees. Add sopas and cook until they reach a golden-brown color. Remove and place on a wire rack.
22. Once all components are made, prepare plate: begin by placing a generous scoop of mole refried beans all over the plate. Add sope on top of beans. Top sope with a layer of papas and a layer of chicken. Drizzle with both salsas. Add pickled cabbage. Top with a drizzle of salted crema. Enjoy!