

# Questa Del Rio News

QUESTA • RED RIVER • CERRO • COSTILLA • AMALIA • LAMA • SAN CRISTOBAL

In this month's edition of Enchanted Eats, we're including different green chile recipes in anticipation of the upcoming green chile harvesting season. Happy roasting!

## Green Chile Enchiladas

(Recipe submitted by New Mexican Rob)

1 lb. shredded boneless chicken breast  
6 green chiles, roasted, peeled and diced  
1 can of cream of mushroom soup  
1 can of cream of chicken soup  
Milk (to fill both cans)  
2 dozen corn tortillas  
2 cups shredded cheese (colby, muenster, jack, or Mexican mix)

1. Combine all sauce ingredients along with enough water (or milk) to fill the two cans of soup in a large saucepan over medium heat. We are not frying the tortillas, so the extra moisture from either the water or milk is needed to soften them while baking.
2. After the sauce mixture has simmered for about 5 minutes, begin assembling in a large casserole dish. I start with some of the sauce, then a layer of tortillas, a layer of sauce, then the shredded chicken, then cheese, then back to the tortillas.
3. It stacks up as high as there are ingredients (usually 4 or 5 layers).
4. Then we bake in a 350-degree oven for about 20 minutes. After 10 minutes of cooling down, it is ready to be served.

## Green Chile Pinwheels

(Recipe by Chef Rodney from Hot Rod's Recipes)

Box of cream cheese  
1 package of diced and finely drained green chiles  
½ half red onion  
Tub of sour cream  
Ground black pepper  
Garlic salt  
Flour tortillas

1. In a mixing bowl, combine all the ingredients (except tortillas). Mix until well combined.
2. Spread a thin layer of the mixture on each tortilla. Roll each tortilla tightly then wrap them in plastic wrap. Store the rolls in the refrigerator for at least 2 hours.
3. Thinly slice each tortilla into bite-sized pieces and serve on a platter.

## Green Chile Rue

(Recipe by Abbe)

3 T vegetable oil  
1 large onion, chopped (at least 1 c)  
3 garlic cloves, minced  
2 T flour  
1 1/2 c roasted, peeled and seeded, chopped mild green chiles OR use  
2 c of your choice of chile  
1/2 t ground cumin  
Pinch of Mexican oregano  
2 c chicken stock (I make this with Better Than Bouillon) Just mix a good spoonful into the hot water or directly into hot soup.  
1 t salt – you may want to test as the bouillon does give it a nice degree of saltiness

1. Heat oil and add onion. Cook about 5 minutes and add garlic.
2. Cook another minute and stir in flour. Cook for 1-2 minutes, stirring, so flour doesn't burn and also so that it cooks and you don't get a floury taste.
3. Add chiles. Pour in stock and seasonings. Taste for salt and adjust if necessary.
4. Bring to boil over medium heat and cook for about 15 to 30 minutes on a low simmer, covered. If you want it thicker add more broth or water. This can cook for longer if you want your chile a softer texture.



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