

Emily's Chicken Enchiladas—inspired by Jessica Alba, but this recipe is not much like hers! Whatever.

- 4 cups chicken stock
- 6 boneless, skinless chicken breasts
- 1 jalapeno pepper
- 1 clove garlic
- 1 jar (12 oz.) salsa (I used Santa Barbara's Fire Roasted Chili)
- 3 cups shredded cheddar cheese
- 1 cup Monterrey Jack
- 1 cup chopped fresh cilantro
- 2 cans (16 oz.) enchilada sauce (look for GLUTEN-FREE or no flour additives)
- Mexican Hot Sauce (optional)
- Cayenne pepper (optional)
- About 30 6-inch flour tortillas

In a medium pot, cook the chicken, jalapeno pepper, and garlic over medium-high heat in the chicken stock until the chicken is done (about 15 minutes). Take the chicken out and shred it using two forks.

Mix in salsa and set aside.

In a separate bowl, combine cheeses and cilantro.

Put the enchilada sauce in a saucepan on low heat and allow it to simmer.

Steam the corn tortillas using a steamer or the microwave.

Place small bits of chicken and cheese down the center of each tortilla and place seam-side down in a casserole dish.

Ladle sauce over enchiladas, then top with remaining cheese.

Bake 20 minutes or until cheese is melted and sauce is bubbling.