

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Chicken and Asian Pear Enchiladas

Serves 4

Ingredients

for the Enchilada Sauce

- 2 Tbsp. vegetable or canola oil
- 2 Tbsp. all-purpose flour
- 4 Tbsp. chili powder
- ½ tsp. garlic powder
- ½ tsp. salt
- ¼ tsp. cumin
- ¼ tsp. oregano
- 2 Tbsp. Subarashii Kudamono Asian Pear Spread
- 2 cups chicken or vegetable stock

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For the Enchiladas

- 2 Tbsp. vegetable or canola oil
- 1 small onion, peeled and diced
- 1½ pounds boneless, skinless chicken breasts, cubed
- ½ tsp. salt
- ¼ tsp. pepper
- 1-4 oz. can diced green chiles, rinsed and drained or ½ cup fresh chiles, diced
- 1-15.5 oz. can black beans, rinsed and drained
- 1 cup Subarashii Kudamono Dried Asian Pears, chopped
- 8 large flour tortillas
- 3 cups, divided, cheddar or pepper jack cheese (or a combination of both), shredded
- ¼ cup fresh cilantro, chopped

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Directions

Preheat oven to 350 degrees

Enchilada Sauce

In a small saucepan, heat oil over medium-high heat. Add flour and whisk together over the heat for one minute. Add the chili powder, garlic powder, salt, cumin and oregano and whisk for 30 seconds. Add the Asian Pear Spread and then gradually add the stock, whisking constantly to avoid lumps. Bring to a boil and then reduce heat and simmer 10-15 minutes until thick. Set aside.

Enchiladas

While enchilada sauce is simmering, heat oil in a large skillet over medium-high heat. Add onion and sauté for 3 minutes, stirring occasionally. Add chicken strips and green chiles, seasoning with...

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Enchiladas (continued):

...salt and pepper. Sauté for 6-8 minutes, stirring occasionally, until the chicken is cooked through. Remove from heat and add black beans, dried pears and one cup of cheese. Mix to combine.

Grease a 13"x9" baking pan and spread 1 cup of enchilada sauce over the bottom of the pan. Lay out a tortilla on a work surface and spoon 1/8th of chicken mixture down the middle of the tortilla. Roll up tortilla and place in the prepared pan. Repeat with the remaining ingredients. Drizzle remaining enchilada sauce over top of enchiladas, using the back of a spoon to make sure they are completely covered with sauce. Sprinkle on the remaining shredded cheese.

Bake uncovered for 20-30 minutes, until cheese is melted and browning and enchiladas are heated through. Remove from oven and serve garnished with chopped fresh cilantro.

-chef lesle

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