

Homemade Chicken Enchiladas

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Cooking With Carolyn

Ingredients

Yield: About 18 to 22 Enchiladas

- 3 to 3½ Pounds Chicken, Your Choice of Pieces, bone-in and skin-on, Washed and patted dry
- 4 Teaspoons Grand Diamond All Purpose Seasoning
- 1 Teaspoon Ground Cumin
- 1 Teaspoon Paprika
- 2 Teaspoons Kosher Salt
- 1 Teaspoon Black Pepper
- 2 Tablespoons Vegetable Oil plus more for the Tortillas
- 1 Whole Medium Yellow Onion, sliced
- 3 Cloves Garlic, thinly sliced
- ½ Teaspoon Mexican Oregano
- 2 Cups Low Sodium Chicken Stock/Broth
- About 22 Corn Tortillas
- About 4 Cups Enchilada Sauce
- 2 to 3 Cups Grated Cheese, Your Choice

Garnish:

- Green Onions
- Cilantro
- Mexican Crema or Sour Cream

Directions

Season the chicken with salt, pepper, paprika, cumin, and Grand Diamond Seasoning. Preheat a large skillet over medium-high heat with 2 tablespoons of vegetable oil. Brown the pieces of chicken in the skillet on each side for about 4 to 5 minutes. Don't crowd the skillet, do it in batches if needed. Place the chicken in a crock pot with the onions, garlic and Mexican oregano. Deglaze the skillet using the chicken stock/broth, making sure to get the browned bits from the bottom of the skillet. Pour it into the crock pot. (**Note:** The chicken can also be cooked in the oven in a baking dish, covered, at 325 degrees for about 2 to 3 hours.)

Once the chicken is done, remove all of the bones and skin and shred the meat into a large bowl. Add some of the cooking liquid from the crock pot to the chicken along with ½ cup of enchilada sauce and mix.

To prepare the tortillas, preheat a cast iron skillet or griddle over medium-high heat. Meanwhile, rub or brush each tortilla with vegetable oil. Place the tortillas in the skillet and warm them up for about 3 to 4 minutes on each side or until they're lightly browned.

Pour about $\frac{3}{4}$ cup of enchilada sauce in the bottom of a baking dish. Make the enchiladas by dipping a tortilla into the enchilada sauce, tap off the excess, place the tortilla on a plate, place some chicken on the lower end of the tortilla, roll it up and place it in the baking dish. Repeat this process until all of the chicken is used. Pour more sauce over the enchiladas and top with your favorite shredded cheese. Bake covered at 350 degrees for about 30 minutes. Enjoy immediately.