

## Kale Enchiladas con Pollo

*If you don't have time to make the full enchiladas, simply use ingredients to make burritos or tacos.*

Enchilada sauce

2 T. vegetable oil

½ c. finely chopped onion

2 cloves garlic, chopped

1 t. ground cumin

1 sweet pepper, diced

3 c. kale leaves very thinly sliced

1/3 c. green chile sauce

3 T. corn flour

1 c. grated cheese of choice

1 c. cooked chicken, chopped

12 large corn tortillas

Oil for frying

Grated cheese for topping

Fresh cilantro and tomatoes for topping

Saute onion, garlic and cumin in oil. Add the peppers, stir fry 3-4 minutes. Add kale and continue to cook and stir for 5 minutes. If the pan becomes dry, add a little water. Add green chile sauce, corn flour, and chicken. Combine and set aside.

Preheat oven to 375. Place good-sized spoonful of filling and enchilada sauce in tortillas, and roll. Place seam-side down, side by side, in a greased ovenproof casserole. If there is filling left over, tuck it in around the sides of the rolled tortillas or roll a few more. Pour the rest of the sauce on top. Bake 10 minutes, remove from oven and sprinkle the top with cheese. Bake another 10 minutes until filling is bubbly and cheese is melted. Let stand about 10 minutes before dishing out; garnish with cilantro and serve with sour cream if desired.

*Adapted from The Book of Kale*