Chicken Enchiladas with Red Chili Sauce

Sauce and Filling

1 1/2 Tablespoons oil

1 onion, chopped fine

3 Tablespoons chili powder

3 garlic cloves, minced

2 teaspoons coriander

2 teaspoons cumin

2 teaspoons sugar

1/2 teaspoon salt

12 ounces boneless, skinless chicken thighs, cut itno 1/4" wide strips

16 ounces tomato sauce

3/4 cup water

1/2 cup fresh cilantro, chopped

1 jalapeno, diced

2 cups sharp cheddar cheese, shredded

Tortillas and Toppings

10 (6 inch) corn tortillas

3/4 cup cheddar cheese shredded

3/4 cup sour cream

1 avocado, cut into 1/2" pieces

5 romaine lettuce leaves

lime wedges

Heat oil in skillet.  Add onion and jalapeño and cook until browned.

Stir in chili powder, garlic, coriander, cumin, sugar and salt.

Add chicken and cook 1 minute.

Add tomato sauce and water and bring to a simmer.

Cook 8 minutes.

Strain mixture through a strainer.

Transfer chicken and onion to refrigerate for 20 minutes.

Add cilantro and cheese to chicken mixture.

Spread 3/4 c. sauce in bottom of a 9x13" baking dish.

Spread tortillas in a single layer on baking sheet.

Spray lightly with cooking spray.

Bake 2-4 minutes at 350.

Spread 1/3 c. chicken mixture in center of each tortilla.

Roll each tortilla tightly and place, seam side down, in baking dish.

Pour remaining chili sauce over enchiladas.

Sprinkle cheese over enchiladas.

Cover pan with foil.

Bake 20-25 minutes at 400.

Uncover and top with sour cream, avocado, lettuce and lime wedges.