



WINERY & VINEYARDS™

Asparagus Enchiladas

To Accompany Alma Rosa 2006 Chardonnay Santa Barbara County

By Chris Burroughs, Tasting Room Manager

Cooking Oil, as needed (+- 1/3 c)

1 dozen 8" Flour Tortillas

4 tbsp butter

4 tbsp Flour

2 cups of Chicken Broth

¼ cups of Sour Cream

2 small cans Salsa Verde (Herdez Brand)

3 cups shredded jack cheese (or Sonoma Dry Jack)

3 cups shredded cooked chicken (1 use grilled legs and thighs, boned and skinned after grilling)

½ cup chopped green onion

24 trimmed asparagus spears

½ cup grated parmesan (or Grana Padano)

Heat oil in skillet and place tortillas in, one at a time, to soften, approximately, 30 seconds each. Remove and drain on paper towels. Wipe out skillet, then add butter to melt, stir in flour and blend to a light roux. Whisk in chicken stock, stirring until thickened. Lower heat and blend in one can green salsa and sour cream; keep warm. Assemble enchiladas, placing chicken, cheese and onions on each tortilla, then place 2 asparagus spears with tips extending to opposite sides of tortillas. Top each with 2 tablespoons sauce, then roll up and place seam down in baking pan. Top with more sauce, jack cheese and parmesan. Bake in 400 degrees oven 20 minutes, then smear a "stripe" of green salsa down each enchilada, top with more onions and cheese, return to oven until bubbly and melted. Serve with desired garnishes: onion, cilantro, olives, etc.