

JESSE TYLER FERGUSON'S GREEN CHILE ENCHILADA BITES

INGREDIENTS

- 1 LB CHICKEN BREASTS
BONELESS AND SKINLESS
- 2 TBSP OLIVE OIL
- 2 TSP GROUND CUMIN
- 1/2 TSP SALT (PLUS MORE TO TASTE)
- 1/2 TSP PEPPER
- 1/2 CUP CHICKEN BROTH (OR STOCK)
- 1 TBSP BUTTER
- 1 TBSP FLOUR
- 1-2 GARLIC CLOVES, MINCED (ABOUT ½
TEASPOON)
- 8 OZ MEXICAN-STYLE BEER
- 1/2 CUP GREEN CHILE DICED
- 12 FLOUR TORTILLAS (I USED THE
LARGE BURRITO SIZE)
- 2 CUPS CHEDDAR CHEESE

GARNISHMENTS

- SHREDDED LETTUCE OPTIONAL
- DICED TOMATOES OPTIONAL
- SLICED BLACK OLIVES
- SOUR CREAM

INSTRUCTIONS

1. Season the chicken breasts with the salt, pepper and cumin. Heat olive oil in a pan over medium heat. Cook about 4 minutes each side until browned. Add the chicken broth, reduce the heat to medium-low, put a lid on the pan and simmer for 5-8 minutes. Chicken should register to 160-165 degrees when done. Let chicken rest 3 minutes.
2. Transfer chicken to bowl of a stand mixer. Turn mixer to lowest setting and run for 30-60 seconds until chicken is shredded to desired texture. (This can also be done with two forks.)
3. Preheat oven to 375 degrees.
4. In the same pan you used for the chicken, melt butter. Add garlic and sauté until fragrant, about 1 minute. Sprinkle in flour. Allow flour to brown, while whisking quickly to avoid any clumping. Slowly add in beer, whisking continuously. Add in chopped green chile and stir well. If sauce is too thick, add more beer. (If sauce is too thin, mix a little bit of water and flour in a bowl until clump-free, then add 1 tsp at a time to the green chile sauce until desired thickness.) Season with about ½ teaspoon of salt, to taste.
5. Use a small bowl or other rimmed cup with an approximately 4-inch diameter and use as a guide to cut tortillas into small circles (you should be able to get 3 circles per tortilla). Warm tortilla circles for 10 – 15 seconds in the microwave (to make them easier to work with), and mold them into muffin cups. (I use regular size muffin tins.... not mini.)
6. To the tortilla cups, add a tablespoon of chicken and a tablespoon of green chile mixture, then top with cheese.
7. Bake in preheated oven for 10 – 15 minutes, until cheese is melted and golden brown. Top with sour cream, lettuce and chopped tomato and olives.



JESSE TYLER FERGUSON'S BACON WRAPPED CHILE RELENOS

INGREDIENTS

- 4 POBLANO PEPPERS FRESH
- 4 OZ CHEDDAR CHEESE
- 8 PIECES BACON

INSTRUCTIONS

1. Preheat the oven to 450°F. Place poblano peppers directly on the oven rack, and let them roast for 10 - 15 minutes, until skin is separating from the flesh and starting to char. Remove from the oven and let cool. Once cool, peel the skin, split down lengthwise, and remove seeds and membranes.
2. Stuff each pepper with 1 oz. of cheddar cheese, and fold pepper around cheese. Wrap with 2 pieces of bacon, and lay on a baking sheet. Bake in a preheated oven until bacon is crispy, about 10 - 15 minutes.

