

# Multi-section Example Recipe

## Ingredients

Chicken breasts . . . . .	2 lbs	Heavy cream . . . . .	1 cup
Hatch green chiles . . . . .	2 cups	Chicken broth . . . . .	1 cup
Onion, diced . . . . .	1 medium	All-purpose flour . . . . .	$\frac{1}{4}$ cup
Garlic cloves, minced . . . . .	3	Butter . . . . .	$\frac{1}{4}$ cup
Cilantro, chopped . . . . .	$\frac{1}{4}$ cup	Vegetable oil . . . . .	2 Tbsp
Lime juice . . . . .	2 Tbsp	Ground cumin . . . . .	2 tsp
Corn tortillas . . . . .	12 (6-inch)	Dried oregano . . . . .	1 tsp
Monterey Jack cheese . . . . .	1 pound	Salt . . . . .	1 tsp
Sour cream . . . . .	1 cup	Black pepper . . . . .	$\frac{1}{2}$ tsp

## Roasted Hatch Green Chiles

Preheat air fryer to  $400^{\circ}F$

1. Wash and dry the **Hatch green chiles**.
2. Place **chiles** in the air fryer basket in a single layer, leaving space between each chile.
3. Air fry at  $400^{\circ}F$  for *5-7 minutes*, then flip and cook for another *5-7 minutes* until the skin is blistered and charred.
4. Remove from the air fryer and place in a bowl covered with plastic wrap to steam for *10-15 minutes*.
5. Once cooled, peel off the skin, remove seeds, and chop the **chiles**.

*(Continue with enchilada recipe...)*

## Hatch Green Chile Chicken Enchiladas

Preheat oven to  $350^{\circ}\text{F}$  — Grease a 9x13 inch baking dish — Shred **Monterey Jack** cheese; set aside in *Large Bowl #1* — Dice **onion** and mince **garlic**; combine in *Small Bowl #1* (aromatics) — Combine **cumin** and **oregano** in *Small Bowl #2* (spices) — Chop **cilantro** and juice **lime**; combine in *Small Bowl #3* (finishing) — Combine **chicken broth**, **heavy cream**, and **sour cream** in *Medium Bowl #1* (sauce liquids)

1. In a large skillet, heat **vegetable oil** over medium-high heat. Season **chicken breasts** with **salt** and **pepper**, then cook until golden brown and cooked through, about *6-8 minutes* per side. Remove from heat, let cool, then shred the **chicken**.
2. In the same skillet, sauté **onion** and **garlic** (*Small Bowl #1*) until translucent, about *5 minutes*. Add 1 cup of chopped **roasted Hatch green chiles** and 2 tsp. **cumin** with 1 tsp. **oregano** (*Small Bowl #2*). Cook for *2-3 minutes* until fragrant.
3. Add shredded **chicken** to the skillet and mix well. Season with **salt** and **pepper** to taste. Set aside.
4. In a saucepan, melt **butter** over medium heat. Whisk in **flour** and cook for *1-2 minutes*. Gradually whisk in 1 cup **chicken broth**, 1 cup **heavy cream**, and 1 cup **sour cream** (*Medium Bowl #1*). Bring to a simmer and cook until thickened, about *5 minutes*. Stir in remaining 1 cup of **roasted Hatch green chiles** and **cilantro** with **lime juice** (*Small Bowl #3*). Season with **salt** and **pepper** to taste.
5. Warm **corn tortillas** in the microwave or on a griddle until pliable. Dip each **tortilla** in the sauce, then fill with the **chicken** mixture and **Monterey Jack** cheese (*Large Bowl #1*). Roll up and place seam-side down in the prepared baking dish.
6. Pour the remaining sauce over the **enchiladas** and sprinkle with remaining **cheese** (*Large Bowl #1*).
7. Bake for *25-30 minutes*, until the **cheese** is melted and bubbly.

8. Garnish with additional **cilantro**, if desired. Serve hot with your favorite sides like **Mexican rice**, **refried beans**, or a fresh salad.