

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	1/4 cup
Garlic cloves, minced	3	Butter	1/4 cup
Cilantro, chopped	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	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°F — Grease a 9×13 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 $6\text{-}8$ 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 $2\text{-}3$ 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 $1\text{-}2$ 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 $25\text{-}30$ 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.