C H I C K E N E N C H I L A D A

Ingredients
1 kilo chicken breast
2 tablespoons butter
2 tablespoons olive oil
Teaspoon salt
Half a teaspoon of white pepper
teaspoon ginger
medium size onion
5 teeth garlic
2 green peppers
2 red peppers
200 ml cream
150 grams kashkaval cheese
sauce:
3 tablespoons olive oil
tablespoon tomato molasses
Quarter teaspoon of salt
Quarter of a teaspoon of pepper
teaspoon paprika
Half a teaspoon of cumin
medium size onion
3 garlic teeth
3 tomatoes
water cup
Half a teaspoon of sugar
Half a teaspoon of oregano
hot sauce (to taste)
cheese (to taste)

Directions

To prepare the chicken: we first cut the chicken into thin fingers, then put in a frying pan on the fire the olive oil (and in you put vegetable oil) and butter and leave them until they melt, then add the chopped chicken pieces to the frying pan and add salt, white pepper, ginger, and then we fry the chicken pieces, Then we pour the chicken pieces into a bowl, and then put butter and a little olive oil in the pan and leave them until they melt, then add the chopped onions (fine), minced garlic, a little salt, then we roast them a little,Then we add green pepper cut into small cubes, red pepper cut into small cubes, and we roast all the ingredients for about two minutes, and then add the chicken pieces and cream to the ingredients, then we reduce the fire on them and leave them a little, and then we add the cheese pieces to them, then we close the pot and turn off Fire and leave them until the cheese melts.
To prepare the sauce: In a bowl, put olive oil, tomato molasses, salt, pepper, paprika, cumin, then roast the ingredients, then add chopped onions, chopped garlic, then roast them again, then add chopped and chopped tomatoes (peeled, chopped and finely chopped).), water, sugar and leave them until almost boiling for 10 minutes (on the eye of a candle), then we lower the bowl from the fire and we mix the ingredients (with a blender or an electric mixer or a food processor; We continue to beat until the mixture is thick, Then add to the mixture liquid hot sauce (as desired). Application stage: We put a little sauce on the pieces of bread, then add the chicken pieces, then we roll the pieces of bread to get a sandwich, and we put some of the sauce in the oven tray, then we put the sandwich in the tray, and then we pour the sauce on them and we put the tray into the oven (Work on the highest heat; above and below) for 10-15 minutes, then add cheese (cheese as desired) on top of the sandwich and return the tray to the oven for a little while until the cheese melts, and after the cheese melts decorate with a little parsley and then it is ready.

C H E F O M A R

Bon Apetit!