

The Big Green Dove Tomatillo Enchiladas

Created by Chef Jason Bomer, September 2017, San Angelo, Texas

“Dove has a close texture to pork, so that’s why I’ve used dove breasts in this recipe.”

You will need the following items:

- Dove breasts
- Olive oil
- Lime juice
- Chili powder
- Garlic
- Jalapeno
- Red onion
- Salt
- Pepper
- Tomatillos
- Corn tortillas
- Monterey jack cheese

Soak the dove breasts in cream for 30 minutes. Rinse.

Mix olive oil, lime juice, chili powder, garlic, salt and pepper with the dove and let sit for 30 minutes.

Sauté the dove breasts. Don’t overdo them. Slightly undercook if you want, knowing that they will bake later.

Cool down the breasts and pull them apart. Cutting with a knife makes them tough. Put them aside.

Add tomatillos, jalapeno and red onion together in pan. Sauté in olive oil and after it caramelizes, add water to it and reduce it down until it becomes a sauce. You could run the whole process through a food processor. Add lime juice and cilantro to taste.

Take corn tortillas, pop into hot boiling water and give them a spin so they soften up.

Build the enchiladas by placing dove, a little bit of sauce and Monterey jack cheese on top in each tortilla. Roll the tortilla and place it in a baking pan, such as a 9x13 Pyrex dish. You will have several tortillas side by side when finished. Pour the rest of the sauce on top and some cheese. Cover and bake in a 350-degree oven till the cheese bubbles.