I asked ChatGPT for recipes for the green enchilada sauce at Taqueria del sol

🌶️ Copy-Cat Recipe #1: Taqueria-Style Smooth Green Chile Sauce
Closest to the silky, pourable sauce used on tacos and enchiladas
Ingredients
2 tbsp butter or neutral oil
1 medium onion, finely diced
2 cloves garlic, minced
3 tbsp flour
2 cups chicken broth
1.5 cups roasted green chiles, diced (Hatch preferred)
½ tsp ground cumin
¼ tsp ground coriander (optional but adds depth)
Salt to taste
Splash of white vinegar or lime juice to brighten
Method
Sauté onion in butter on medium heat until soft and translucent.
Add garlic and cook 1 minute.
Stir in flour to make a pale roux; cook 1 minute.
Slowly whisk in chicken broth until smooth.
Add diced green chiles, cumin, coriander, and salt.
Simmer 10–15 minutes until slightly thickened.
Blend half of the sauce with an immersion blender, then recombine — this makes it velvety while keeping texture.
Add a small splash of vinegar or lime at the end to brighten.
Use on: tacos, enchiladas, huevos rancheros, breakfast burritos.

🌶️🌶️ Copy-Cat Recipe #2: Taqueria-Style Green Chili With Heat (No Tomatillos)
If you remember a hotter, more New-Mexican flavor profile
Ingredients
1 tbsp oil
1 small onion, diced
2 jalapeños or 1 serrano, minced
2 cloves garlic, minced
2 cups roasted green chiles, chopped

2 cups chicken broth
½ tsp cumin
½ tsp Mexican oregano
Salt + pepper
Optional: pinch of smoked paprika
Optional: 1–2 tbsp masa harina (for thickening)
Method
Sauté onion and peppers until soft.
Add garlic; cook briefly.
Add green chiles, broth, cumin, oregano.
Simmer uncovered 20–25 minutes.
For thicker sauce, whisk masa with a little water, add during the last 5 minutes.
Blend partially or fully depending on preferred texture.
Results: hotter, more chile-forward, lightly earthy, not creamy.

🌶️🍖 Copy-Cat Recipe #3: Pork Green Chili (If You Want Their Smothered-Style Sauce)
Perfect if you're trying to replicate the "green chili" on top of burritos or enchiladas
Ingredients
1 lb pork shoulder, cut into ½-inch cubes
1 tbsp oil
1 small onion, diced
2 cloves garlic
2–3 cups roasted green chiles, chopped
2 cups chicken broth or pork broth
1 tsp cumin
½ tsp Mexican oregano
1 tbsp flour (optional thickener)
Salt & pepper
Optional: splash of lime or cider vinegar
Method
Brown pork cubes in oil until lightly crusted.
Add onion; cook until softened.
Add garlic; stir 30 seconds.
Sprinkle in flour, stir to coat (optional for thickening).
Add broth, green chiles, cumin, oregano, salt, pepper.
Simmer 60–90 minutes until pork is tender and broth reduces.
Add lime or vinegar at the end for brightness.

Texture: spoonable, slightly chunky, perfect for “smothered” dishes.