



Chicken Enchiladas with Tomatillo Sauce

Serves 4-6

Ingredients:

2 Cups Shredded Cooked Chicken
14 Corn Tortillas
8 Tomatillos, husk removed
1/2 Lg Onion, Sliced
2-3 Serrano Chilies, seeded if you want less heat
1 Tbsp Adobo Lime
3 Cloves of Garlic
1 Cup Water
1 Bunch Cilantro, Chopped
1/2-1 Cup Monterey Jack Cheese
1/3 Cup Mexican Crema
2 Tbsp Canola or Vegetable Oil

Preparation:

Preheat oven to 350°.

In a small sauce pan add tomatillos, water, Adobo Lime seasoning, Serrano chilis, onion and garlic. Simmer until the tomatillos go from a vibrant dark green to a more olive green color. About 10 minutes.

Place this cooked mixture, with liquids, into a blender and add cilantro. When blending hot foods always remove center plug on lid and cover with a towel. Blend until it comes together but not purees. Set aside.

Corn tortillas have a tendency to break if not precooked. We want to heat the oil in a sauté pan and “fry” for about 15 seconds on each side. Set aside on paper towels to absorb any excess oil.

Next lets fill the tortillas with chicken and cheese. Add a small handful of chicken to each tortilla and top with a little bit of cheese. Roll these into tight cylinders.

Add about 1/3rd of the tomatillo sauce into a baking dish and lay out your tortilla cylinders. Pour on the remainder of the tomatillo sauce, drizzle with the crema and top with a desired amount of cheese.

Bake for 25 - 30 minutes and let cool for 5 before serving to let everything set.

I hope your family (and waist line) enjoys this as much as mine!