

Enchiladas Verdes

Mexican · Main Course · Medium · 55 min total · Serves 6

Corn tortillas filled with shredded chicken smothered in tangy tomatillo salsa verde, topped with cheese.

Ingredients

- 12 corn tortillas
- 1.5 lb chicken breast (cooked shredded)
- 1.5 lb tomatillos (husked)
- 2 serrano chilies
- 0.5 cup cilantro (packed)
- 0.5 medium onion
- 2 cloves garlic
- 1 cup queso fresco (crumbled)
- 0.5 cup Mexican crema (or sour cream)
- 3 tbsp vegetable oil

Method

1. Boil tomatillos and chilies 5 min. Drain. Blend with cilantro, onion, garlic, salt until smooth.
2. Simmer salsa 10 min until thickened.
3. Preheat oven 375F. Fry tortillas briefly in oil to soften, drain.
4. Dip tortillas in salsa, fill with chicken, roll, place seam-down in baking dish.
5. Pour remaining salsa over, top with queso fresco. Bake 20 min. Drizzle with crema.

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