

Verde Chicken Enchiladas

Yield: 8 Enchiladas

Sauce Ingredients:

2 pounds tomatillos, skin off, quartered
1 brown onion, quartered
3 cloves garlic
1 large pasilla chile
1 jalapeno (optional)
¼ cup olive oil
1 teaspoon salt
½ teaspoon pepper
¼ - ½ cup chicken stock (optional)

Filling Ingredients:

3 cups cooked shredded chicken
2 cups (divided) shredded Mexican cheese blend
½ cup sour cream
½ cup cilantro, finely chopped
¼ cup scallions, finely chopped
1 teaspoon ground cumin
¼ teaspoon ground chipotle pepper
8 flour tortillas



- Step 1:** **Preheat oven to 400°F.** Place the veggies (tomatillos, chiles, onion, garlic) olive oil, salt and pepper on a baking sheet pan and roast for about 25 minutes (or until tomatillos are juicy and onions are charred). Let it cool. Puree mixture in a blender with chicken stock (You may be able to skip the stock if your mixture has the right consistency. You don't want it too thick.) Taste for seasoning.
- Step 2:** **Make the Filling:** In a large bowl combine cooked chicken, 1 ½ cups shredded cheese, sour cream, cilantro, scallions, cumin, and chipotle pepper. Mix well.
- Step 3:** **Reduce oven temperature to 350°F. Spray an 8" by 12" baking dish pan with non-stick spray.** Pour mixture into a shallow bowl (or pie plate) and dip both sides of the tortilla before placing it on a large plate or cutting board. (You could also not dip the tortillas and instead pour some of the sauce on the bottom of the pan, put all the filled, rolled tortillas on top and pour the rest of the sauce on top). ****You may need to soften tortillas first either in the microwave or on the stove top.** Scoop one-eighth of the filling onto the center of each dipped tortilla and roll. Place filled tortillas seam-side down in the pan. If you have left over sauce, spread it on top of filled tortillas.
- Step 4:** Cover the pan with foil and bake for 25 minutes or until cheese is melty and sauce starts to bubble on the side. Serve hot!