

Green Mexican Enchiladas (Enchiladas verdes)



Enchiladas are probably one of the most famous dishes in Mexico. They are made out of corn tortillas, filled with chicken and with a sauce on top. We Mexicans are known for spicy food but don't be afraid! These enchiladas have just the right spiciness in them. Get a taste of Mexico with this super easy dish. PROVECHO!

Method

Boil the chicken breast in enough water just to cover it.

When the chicken breast is cooked and cooled, shred it and put it aside. Keep $\frac{1}{2}$ cup of the chicken stock.

In another cooking pot, boil the green tomatillos with half of the onion and the garlic.

Once the tomatillos are soft, put them in a blender along with the onion, the garlic, the green chilli and the chicken stock. Blend until mixed.

Pour the blended sauce into a skillet, season it with salt and pepper and let it cook over medium heat for 2 min.

In another skillet, warm some oil over low heat.

Once the oil is warm enough, dip each tortilla just enough to make them soft.

After that, dip each tortilla again in the skillet with the green sauce until they are fully coated.

Fill each tortilla with the shredded chicken breast and fold them in half.

Serve the enchiladas and pour the rest of the sauce on top with a little bit of sour cream, sliced onion and grated cheese. Enjoy!

Note: You can use cheddar or manchego cheese and melt them in the oven for an 'au gratin' touch.

Shopping list (4 servings)

1 chicken breast

12 tortillas

Vegetable oil

For the 'salsa':

10 green 'tomatillos'

$\frac{1}{2}$ small onion ($\frac{1}{4}$ sliced for serving)

$\frac{1}{4}$ garlic

1 small green chili

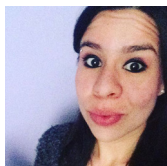
$\frac{1}{2}$ cup of chicken stock

Salt and pepper

For serving:

Sour cream

Grated cheese (White cheese)



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One in a series of recipes contributed by our volunteers

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