

Enchiladas Verdes

Swick

Serves 1 | Active Time: 35 minutes | Total Time: 50 minutes

Chef's Notes

Salsa Verde – follow the recipe, just omit the avocados.

If you are using leftover roast chicken and it is cold, place it into the oven to reheat while you prepare the rest of your ingredients. You can also add a bit of chicken stock to moisten it and prevent it from drying out while it is reheating.

Step 1: Preparing Your Mise en Place

- 3/4 lb Oaxaca cheese (or Monterrey jack or mozzarella)
 - 1 recipe Salsa Verde
 - 1 whole roasted chicken
- To start the enchiladas, preheat your oven to 350° degrees Fahrenheit. Shred the cheese, set aside and gather the Salsa Verde (see chef notes).
- Next, shred the roasted chicken into nice big chunks and place into a bowl. Cover and keep warm while you fry the tortillas.

Step 2: Frying the Tortillas and Assembling

- 8 corn tortillas
- vegetable oil (for frying)

To fry the tortillas, heat a non-stick skillet over medium-high heat. Brush each side of the tortilla with a bit of oil. Fry them one by one, flipping occasionally until they are no longer white and just start to lightly brown. They can be a bit crispy, but not too much or they will crack as you roll them.

Assemble the tortillas as you fry them. Fill them with a good amount of chicken, making sure you can still tightly roll them up. Place into the baking dish, seam-side down. Continue to fry and roll the tortillas, adjusting them in the baking dish, if needed.

Next, pour the salsa verde over top. Spread the salsa to cover the enchiladas. You might not need to use all of the salsa, just make sure it comes at least half way up the enchiladas. As it cooks, the tortillas will absorb some of the salsa.

Sprinkle the cheese over top and bake for about 15 minutes.

Step 3: Baking and Serving the Enchiladas

- Mexican crema (or crème fraiche for finishing)

The enchiladas are done once the chicken has warmed through and the cheese just starts to bubble and brown around the edges.

For a complete meal, serve with red rice and drizzle with a bit of Mexican crema or crème fraiche.