

Enchiladas verdes

INGREDIENTS (6 SERVINGS)

1½ pounds tomatillos, husks removed
and rinsed

4 serrano chili peppers

3 cloves garlic

1 cup yellow onion, chopped

1 bunch cilantro, chopped

2 teaspoons salt

12 corn tortillas

½ rotisserie chicken, shredded

Iceberg lettuce, shredded

3 tablespoons sour cream

½ cup grated Cotija cheese

Place tomatillos and serrano peppers with tops chopped off in a pot and cover with water. Bring to a boil then reduce heat. Simmer for 5 minutes, or until tomatillos have changed color. Remove from heat and put in a blender with ½ cup of water from pot. Add garlic, ½ cup onion, ½ cup cilantro, and 2 teaspoons of salt. Puree ingredients, then add to saucepan and simmer for 5 minutes. Soak tortillas in sauce then fill them with shredded chicken and more sauce. Roll tortillas and place face down on serving plate. Cover with lettuce, sour cream, Cotija cheese and another layer of sauce. Garnish with cilantro and serve.