

CHICKEN ENCHILADAS SUIZAS

(slightly adapted from Marcella Valladolid)

9 tomatillos, husked and rinsed
1/2 medium white onion
1 serrano chile
1 clove garlic
1/2 cup fresh cilantro leaves, loosely packed
Salt and freshly ground black pepper
1/4 cup vegetable oil
6 (6-inch) corn tortillas
1 + 1/2 cup shredded cooked chicken breasts *(I used from rotisserie chicken)*
1/2 cup Mexican crema or sour cream *(I used a little more than 1/4 cup)*
1 cup shredded Monterey Jack cheese

Heat the oven to 350 degrees F. Put the tomatillos, onion, serrano pepper and 3/4 cup water in a medium, heavy saucepan. Bring to a boil over medium-high heat. Cover and boil until the tomatillos turn olive-green color, about 10 minutes. Let it cool a little, then transfer the tomatillos, onion and pepper to a blender. Add as much water as you need to make a smooth sauce (I added almost all the liquid left in the pan). Add the garlic and cilantro and blend again until smooth. Season with salt and pepper. Heat the oil in a small skillet over medium-high heat. Fry the tortillas until golden but still pliable, about 10 seconds per side. Transfer to paper towels to drain.

Put the tortillas on a work surface. Divide the shredded chicken evenly among the tortillas and roll up each like a cigar. Spread 1/3 cup sauce in a 9 by 13-inch glass baking dish. Arrange the enchiladas, seam-side down, in one layer snugly inside the dish. Pour the remaining sauce over the enchiladas.

Drizzle with the Mexican crema and sprinkle the cheese all over. Bake until the cheese melts and starts to brown in spots, about 30 minutes. Serve immediately.