

Chicken Enchiladas with Tomatillo - Cilantro Sauce

2 lbs of tomatillos, husked, rinsed, halved
1 1/4 cups low sodium chicken broth
10 garlic cloves peeled
2 cups sliced green onions
2 cups (packed) chopped cilantro
1 to 2 lrg serrano chiles, sliced with seeds (I use 2)
12 5 to 6 inch corn tortillas
1 lb. whole-milk mozzarella cheese cut into strips

1 roasted chicken (about 4 cups) meat torn into strips --you can buy a roasted chicken but I usually roast a chicken a day or two ahead of time so I can use my own spices to flavor the meet *usually beer and italian herbs



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html

Preheat oven to 450 F. Mix tomatillos, chicken broth, and garlic in large saucepan. Cover and bring mixture to boil. Reduce heat and let simmer for about 10 mins, til tomatillos are soft. Transfer hot mixture into blender or food processor. Add sliced green onions, cilantro and chile; blend mixture to puree. Season sauce to taste with salt and pepper.

Overlap 6 tortillas in 13x9x2 inch baking dish. Top tortillas with half of the chicken strips and half the mozzarella strips. Pour half the green sauce over evenly. Top with remaining tortillas, chicken, mozzarella and green sauce. Bake until bubbling, about 25-30 mins.

Mariah



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