

CHICKEN ENCHILADAS WITH TOMATILLO SAUCE

From

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Ingredients:

Chicken Filling: 2 lbs. Chicken Breast, GOYA Adobo to taste, 1/2 White Onion, 2 Tsp. GOYA Minced Garlic, 1/3 Cup Sour Cream.

Sauce: 2 cans (26 oz.) GOYA Whole Tomatillos, drained, 3 GOYA Whole Jalapeño Peppers, stemmed 1 1/2 Tsp. GOYA Minced Garlic, 1/2 Cup chopped white onion, 3 Tbsp. chopped cilantro, 1 Tbsp. GOYA Vegetable Oil, 1 Tsp. GOYA Adobo.

Enchiladas: 1/3 Cup GOYA Vegetable Oil, 12 GOYA Corn Tortillas, 1 Cup Sour Cream, 1/2 White Onion, very thinly sliced, 1 Cup Queso Fresco crumbled.

Directions:

- Season chicken with Adobo. Place chicken, onion, garlic in saucepan with enough water to cover. Bring to boil, reduce heat to medium, cover and simmer for 20-25 minutes. Remove from the heat and let chicken cool in broth. Remove skin from chicken, pull off the chicken meat and shred. There should be 4 cups of chicken. Mix with crema.(Save broth for another use.)
- In batches, puree tomatillos, jalpeños, garlic, onion and cilantro in blender until smooth.
- In skillet on medium-high, heat 1 tbsp. oil until it just starts to smoke. Quickly add Tomatillo sauce and cook, stirring constantly. When sauce begins to bubble, lower heat and cook for 5 minutes until noticeably darker and thicker. Season sauce with Adobo. There should be about 3 cups of sauce. If needed, stir in some chicken broth. (Note: The tomatillos sauce can be made in advance, and kept covered in the refrigerator.)
- Heat the oven to 350 degrees F.
- In another small frying pan on medium-high, heat 1/3 cup oil until hot but not smoking. Using slotted spatula or tongs, quickly pass each tortilla through oil on both sides and drain on absorbent paper in single layer.
- Using your fingers, dip each tortilla briefly in sauce, covering both sides. Place on plate, spread on large spoonful of filling and roll it up. Place in baking dish and repeat process for each enchilada. Cover with remaining sauce, cover with foil and heat in oven for 10 minutes or until enchiladas are heated through. Top with crema, onions rings and crumbled cheese. Serve immediately.