

ENCHILADAS VERDES

by Isaias & Ana Vasquez

INGREDIENTS (serves 4 people)

SALSA

8 tomatoes
4 serrano peppers
1 clove garlic
1/2 medium onion
1 L chicken broth
1 bunch cilantro
Salt & pepper
12 tortillas
1 cup oil

FILLING

1 chicken breast (shredded)
Salt & pepper

TOPPINGS

Cheese of choice (shredded)
Onion (sliced)
Cilantro (chopped)
Sour cream
Lime



INSTRUCTIONS

1. Boil the tomatoes, serrano pepper, garlic and chicken broth for 10 minutes. Blend together with cilantro. Add salt and pepper and keep warm.
2. Lightly fry the tortillas in oil on both sides, remove and let oil drain.
3. Add salsa to saucepan, submerge tortillas in salsa, remove, place on plate and fill with chicken, fold over.
4. Top with cheese, onion, cilantro and sour cream. Enjoy!