

# Salsa Verde Chicken Enchiladas

## Ingredients

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1 1/3 lb Chicken Thighs (boneless)  
6 clv Garlic  
3/4 Onion  
3 t Salt  
1 1/2 lb Tomatillos (husks removed  
and rinsed)  
2 Serrano Chiles (remove tops)  
1 c Cilantro  
1 T Lime Juice  
1 T Vegetable Oil  
12 Corn Tortillas  
1/4 c Sour Cream  
1/2 c Cotija Cheese (crumbled)  
1 Shallot (chopped)  
1 T Water

## Instructions

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1. Put chicken thighs in a medium-sized saucepan and just cover with water. Add the 4 cloves halved garlic, 1/4 of an onion chopped, and 2 teaspoons of salt to the water.

2. Bring to a simmer on high heat, reduce the heat to very low to maintain the heat at just below a simmer, and cook, covered, for 15 minutes, or until the chicken is just barely cooked through. Remove chicken thighs to a separate bowl and let cool enough to touch.

3. Put the tomatillos and serrano chili peppers in a separate sauce pan and cover them with water. Bring to a boil, reduce to a simmer. Simmer until the tomatillos are cooked, and have changed color, but are not mushy, about 5 minutes. Remove from heat.

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4. Use a slotted spoon to transfer tomatillos and serrano chilis to a blender. Add 1/4 cup of the tomatillo cooking liquid to the blender, as well as 2 cloves of garlic, 1/2 of an onion chopped, lime juice, and 1/2 cup of chopped cilantro. Add one teaspoon of salt. Pur  e until blended, 15 to 30 seconds. Add more salt to taste if necessary. You should have about 3 cups of salsa.

5. Shred the chicken with a fork. Put the chicken in a bowl and add 1/2 cup of the tomatillo sauce to the chicken. Taste the chicken; if it needs salt, add a little.

6. Heat a tablespoon of oil in a frying pan on medium-high heat. Add a tortilla to the pan and let it sizzle for 10 seconds or so. Use a metal spatula to flip it to the other side. Let it

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sizzle for a few seconds. Place another tortilla on top of this one (to soak up the excess oil) and flip again. You can keep going, stacking corn tortillas on top of the tortillas that appear to have excess oil. This way the new tortillas absorb some of the excess fat from the other tortillas.

7.Preheat the oven to 250°F. Scoop a spoonful of chicken into the center of the tortilla and roll up the tortilla. Place the rolled tortilla seam side down in a casserole dish and repeat with all of the tortillas. Cover the rolled tortillas with foil and keep warm in oven for 10 minutes.

8.Place the remaining tomatillo salsa in a small saucepan and heat on medium high heat until simmering. Remove warmed rolled tortillas from the oven and smother with the salsa. Let some of the

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sauce go between the rolled up tortillas so that it gets to the bottom of the pan.

9. Top with crumbled cotija cheese, chopped shallot, and chopped fresh cilantro. In a small bowl add sour cream and water, mix well. Drizzle all over the top of the enchiladas. Serve immediately.