

Chicken Enchiladas with Tomatillo Cilantro Sauce ·

from epicurious.com

Ingredients

2 pounds large tomatillos, husked, rinsed, halved
1 1/4 cups low-salt chicken broth
10 garlic cloves, peeled
2 cups sliced green onions
2 cups (packed) very coarsely chopped fresh cilantro
1 large serrano chile, sliced (with seeds)
12 5- to 6-inch corn tortillas
1 purchased roasted chicken, meat torn into strips
(about 4 cups)
1 pound whole-milk mozzarella cheese, cut into strips
1 cup whipping cream

Directions

1. Preheat oven to 450°F. Mix tomatillos, chicken broth, and garlic cloves in large saucepan.
2. Cover and bring mixture to boil. Reduce heat; simmer gently until tomatillos are soft, about 10 minutes.
3. Transfer hot mixture to processor. Add sliced green onions, chopped cilantro, and sliced chile; blend mixture to coarse puree. Season sauce to taste with salt and pepper.
4. Overlap 6 tortillas in 13x9x2-inch oval or rectangular baking dish. Top tortillas with half of chicken strips and half of mozzarella strips.
5. Pour 2 cups tomatillo sauce evenly over. Top with remaining tortillas, chicken strips, and mozzarella.
6. Pour 1 1/2 cups tomatillo sauce over, then whipping cream. Sprinkle with salt and pepper.

Bake until bubbling, about 25 minutes. Cool enchiladas 10 minutes. Serve with remaining tomatillo sauce.