

“Patti Cakes” Bakes

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Tomatillo Chicken Enchiladas

adapted from Dallas Dish

1/3 cup half and half
6 ounces cream cheese, softened
2 cups shredded cooked chicken
3/4 cup finely chopped onion
1/2 teaspoon salt
vegetable oil
12 (8-inch) corn tortillas
Tomatillo Sauce--recipe below
3/4 cup (3 ounces) shredded Cheddar cheese
3/4 cup (3 ounces) shredded Monterey Jack cheese
shredded lettuce
chopped tomatoes
olives
sour cream

1. Preheat the oven to 350 degrees. Beat the half-and-half and cream cheese in a mixing bowl until smooth and fluffy. Add the chicken, onion, and salt and mix until combined. Heat a small amount of oil in a skillet until hot. Dip the tortillas in the hot oil to soften, or microwave the tortillas in a buttered microwave-safe dish.
2. Spread a thin layer of the Tomatillo Sauce in a 9x13-inch baking dish. Spread a thin layer of the Tomatillo Sauce on each tortilla. Spoon about 1/4 cup of the chicken mixture down the center of each tortilla and roll to enclose the filling.

3. Arrange the enchiladas seam side down in the prepared baking dish. Spoon the remaining Tomatillo Sauce over the top and cover with foil. Bake for 20 minutes and remove the foil. Sprinkle with the Cheddar cheese and Monterey Jack cheese and bake for 5 minutes longer or until the cheese melts. Serve with shredded lettuce, chopped tomatoes, olives, and sour cream. Makes 12 enchiladas.

Tomatillo Sauce

24 Tomatillos, husked

4 to 6 serrano chiles, stemmed and seeded (leave some seeds to add spice)

3 cups chicken broth

2 Tablespoons cornstarch

2 Tablespoons chopped fresh cilantro

1 teaspoon salt

Bring the tomatillos, serrano chiles and broth to a boil in a saucepan and boil for 7 to 10 minutes. Dissolve the cornstarch in a small amount of cold water in a bowl and add to the boiling tomatillo mixture along with the cilantro and salt and mix well. Boil for 5 minutes longer, stirring occasionally. Remove from the heat and cool slightly. Process in a blender or food processor until pureed.

Patti Notes: Excellent!!! Can be made a day ahead.