



Enchiladas Verdes

Jacob · 29/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

9

Description

Delicious enchiladas verdes with homemade spicy tomatillo sauce I got this recipe from an amazing cook from Puebla and it is the best Ive ever tried Ive been perfecting it for over 15 years and realized it was time to share it when my foodie friends tried to drink the sauce out of the saucepan Be conservative with the Mexican crema and cotija cheese

Ingredients

- - 2 ¼ pounds small green tomatillos
- husks removed - 3 serrano peppers - 2 cloves garlic - 1 cup vegetable oil for frying - 9 corn tortillas - 3 cups water - 4 teaspoons chicken bouillon granules - ½ store-bought rotisserie chicken
- meat removed and shredded - ¼ head iceberg lettuce
- shredded - 1 cup cilantro leaves - 1 (8 ounce) container Mexican crema
- crema fresca - 1 cup grated cotija cheese

Instructions

1. Cover a large griddle with aluminum foil and preheat to medium-high. Cook tomatillos
2. serrano peppers
3. and garlic on the hot griddle
4. turning occasionally
5. until toasted and blackened — about 5 minutes for garlic
6. 10 minutes for peppers
7. and 15 minutes for tomatillos. Remove to a bowl and allow to cool. Heat oil in a small
8. deep skillet to 350 degrees F (175 degrees C). Lightly fry tortillas
9. one at a time
10. in hot oil until warmed through
11. 3 to 5 seconds per side. Drain on a paper towel-lined plate. Place toasted tomatillos
12. serrano peppers
13. and garlic in a blender. Add water and blend until smooth; pour into a saucepan over medium heat and bring to a boil. Dissolve chicken bouillon in the mixture
14. reduce heat
15. and cook at a simmer until slightly thickened
16. about 10 minutes. Soak tortillas in sauce
17. one at a time
18. for a few seconds. Fill each tortilla with shredded chicken and sprinkle with sauce. Roll up tortillas and place seam-side down in a serving dish. Spoon a generous amount of sauce over rolled tortillas. Top with lettuce
19. cilantro
20. crema
21. and cotija cheese. Pour remaining sauce on top or serve on the side. Christine Elizabeth Editor's Notes: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
22. ingredient density
23. and the specific type of oil used. Please note the differences in ingredient amounts when using the magazine version of this recipe.