

Authentic Enchiladas Verdes

Oscar · 29/09/2024



Prep Time

1 hr 20 mins

Dificult

Medium

Servings

4

Description

This authentic chicken enchilada recipe is made with fresh green salsa just like you would find in a Mexican restaurant or better yet in a Mexican home

Ingredients

- - 2 bone-in chicken breast halves - 2 cups chicken broth - ½ white onion
- halved
- divided - 2 teaspoons salt - 2 cloves garlic
- divided - 1 pound fresh tomatillos
- husks removed - 5 serrano peppers
- or to taste - 1 pinch salt - ¼ cup vegetable oil - 12 corn tortillas - 1 cup crumbled queso fresco - ½ white onion
- chopped - 1 bunch fresh cilantro
- chopped

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Combine chicken
2. broth
3. one quarter onion
4. salt
5. and 1 clove garlic in a medium saucepan; bring to a boil. Cook until chicken is no longer pink in the center and the juices run clear
6. about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Remove chicken to a large bowl to cool. Reserve broth; discard onion and garlic. Dotdash Meredith Food Studios When cool enough to handle
7. shred chicken with your hands. Dotdash Meredith Food Studios Place tomatillos and serrano peppers in a medium pot and cover with water. Dotdash Meredith Food Studios Bring to a boil and cook until tomatillos turn from bright green to dull
8. army green. Dotdash Meredith Food Studios Strain tomatillos and peppers and place in a blender. Add remaining one quarter onion
9. remaining 1 clove garlic
10. and a pinch of salt. Pour in enough reserved broth to cover vegetables in the blender by about 1 inch. Dotdash Meredith Food Studios Blend until completely puréed. Dotdash Meredith Food Studios Pour salsa into a medium saucepan and bring to a low boil. Dotdash Meredith Food Studios Heat oil in a small frying pan over medium-high heat until very hot. Lightly fry tortillas
11. one at time
12. in hot oil. Remove to paper towels to drain. Dotdash Meredith Food Studios Dip tortillas in low-boiling salsa until they become soft again. Place onto plates
13. 3 per person. Dotdash Meredith Food Studios Fill or cover tortillas with shredded chicken
14. then top with salsa. Dotdash Meredith Food Studios Sprinkle with queso fresco
15. onion
16. and cilantro. Dotdash Meredith Food Studios Recipe Tip Remove the seeds and veins from the serrano peppers if you want to tone down the heat.