

April 17, 2016

**Recipe: Chicken Enchiladas Suizas**

Rolled Flour Tortillas filled with Chicken, Cheese, and Sour Cream topped with a Jalapeno Tomatillo Salsa, Cheese, Cilantro and Sour Cream

Servings: 5

- 1 1/2 pounds chicken breast, halved
- 1 teaspoon lime juice
- 1 pound tomatillos, peeled
- 1 jalapeno pepper, small, minced
- 1 tablespoon oil
- 2 1/2 tablespoons onions, minced
- 1 clove garlic, large, minced
- 1 teaspoon sugar
- salt and pepper, to taste
- 2 cups Jack cheese, shredded
- 1/2 cup sour cream
- 1/4 cup cilantro, minced
- 10 flour tortillas, 6 inch size



Arrange chicken in a glass pie plate with thickest sides at edge of plate; sprinkle with lime juice. Cover with plastic wrap (make a vent hole) and cook in microwave on high power 6 to 8 minutes, turning breasts over after 4 minutes. Cool slightly, then shred meat.

Place tomatillos, stems down, and jalapeno (cut in half and seeded) in glass pie dish.

Microwave, covered, for 8 minutes.

In a 1-quart casserole dish, heat the oil, onion, and garlic, covered, in microwave on high for 2 minutes.

Puree tomatillos, jalapeno-onion mixture and sugar in Cuisinart. Return sauce to casserole dish and microwave, covered, on high for 5 minutes. Season with salt and pepper.

Dip 1 side of each tortilla in tomatillo sauce. Place dipped side up in aluminum tins (5 ovals). Fill each with chicken, 1 tbsp cheese, and 1 tbsp sour cream, and roll up.

Arrange seam-side down in aluminum tins. Mix remaining sauce and sour cream and pour over top. Sprinkle with the remaining cheese and the cilantro.