



ENCHILADAS SUIZAS



PREP TIME

25 minutes (active)
25 minutes (inactive)



RECIPE INFO

Makes 8 enchiladas

INGREDIENTS

1 medium onion, halved	2 garlic cloves	¼ tsp salt
2 Tbsp vegetable oil, halved	¼ cup chicken broth	⅛ tsp ground black pepper
½ tsp cumin seeds, halved	1 can of tomatillos (11 oz)	8 corn tortillas
2 lbs cooked, shredded chicken	⅛ cup Mexican cream	1 cup shredded mozzarella
2 serrano peppers	¼ cup heavy cream	- Cilantro for garnish
	2 Tbsp finely chopped cilantro	

DIRECTIONS

Slice ½ an onion and sauté in ½ Tbsp vegetable oil for about 4 minutes or until softened. Add ¼ tsp cumin seeds. Cook until fragrant, about 1 minute. Add shredded chicken to combine, then set aside. Heat ¼ tsp cumin seeds in ½ Tbsp oil in a pot until fragrant, about 1 minute. Roughly dice peppers, garlic cloves, and remaining onion. Add these to the pot and chicken broth, tomatillos, black pepper, and salt. Bring to a simmer and let cook until onions are softened and tomatillos begin to break down, about 10 minutes. Let

cool slightly, then blend until uniform. Mix in Mexican cream, heavy cream, and chopped cilantro to the tomatillo mixture. Set aside. Fry corn tortillas in 1 Tbsp of oil for about 15 seconds on each side, enough to soften. Fill each tortilla with chicken, roll, then place in a 7 x 11" pan seam-side down. Pour the tomatillo mixture completely over the enchiladas, then cover with mozzarella. Bake at 350F until the cheese turns golden brown, 20–25 minutes. Serve with cilantro and enjoy!