

cup chilled whipping cream
tablespoon kirsch (clear cherry
brandy)

Preheat oven to 375°F. Spread 2
tablespoons butter over bread slices.
Cut bread into 1-inch pieces. Whisk half
cup milk, eggs, vanilla, and 1/3 cup sugar
in large bowl to blend. Add bread cubes,
chocolate chips, and dried cherries;
stir to coat. Divide mixture among six
cup custard cups. Dot tops with
remaining 1 tablespoon butter. Bake
15 minutes. Sprinkle puddings with
1/2 teaspoon sugar. Bake until tops
are browned, about 15 minutes.

Meanwhile, whisk cream, remaining
1/2 teaspoon sugar, and kirsch in medium
bowl just until slightly thickened. Serve
puddings warm with kirsch cream.

LAYERED CHICKEN ENCHILADAS WITH TOMATILLO-CILANTRO SAUCE ▼

The tortillas and filling are layered
(instead of rolled) to reduce prep time.

PREP: 40 MINUTES;
TOTAL: 1 HOUR 15 MINUTES

8 SERVINGS

2 pounds large tomatillos, husked,
rinsed, halved

1 1/4 cups low-salt chicken
broth

10 garlic cloves, peeled

2 cups sliced green onions

2 cups (packed) very coarsely
chopped fresh cilantro

1 large serrano chile, sliced
(with seeds)

12 5- to 6-inch corn tortillas

1 purchased roasted chicken, meat
torn into strips (about 4 cups) ►



Fast Easy Fresh

1 pound whole-milk mozzarella cheese,
cut into strips

1 cup whipping cream

Preheat oven to 450°F. Mix tomatillos,
chicken broth, and garlic cloves in large
saucepan. Cover and bring mixture to
boil. Reduce heat; simmer gently until
tomatillos are soft, about 10 minutes.
Transfer hot mixture to processor. Add
sliced green onions, chopped cilantro,
and sliced chile; blend mixture to coarse
puree. Season sauce to taste with salt
and pepper.

Overlap 6 tortillas in 13x9x2-inch
oval or rectangular baking dish. Top
tortillas with half of chicken strips and
half of mozzarella strips. Pour 2 cups
tomatillo sauce evenly over. Top with
remaining tortillas, chicken strips, and
mozzarella. Pour 1 1/2 cups tomatillo
sauce over, then whipping cream.
Sprinkle with salt and pepper. Bake
until bubbling, about 25 minutes. Cool
enchiladas 10 minutes. Serve with
remaining tomatillo sauce.



PREP TIP: CHICKEN ENCHILADAS

Related to both the tomato and the
gooseberry, TOMATILLOS look like
small green tomatoes with papery
husks. They are tart and acidic with
flavors of apple and lemon, and can be
eaten raw or cooked. Choose ones that
are firm; make sure to remove the husk
and rinse the fruit before using. You'll
find tomatillos at some supermarkets
and at Latin markets.