

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

1¼ 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 1½ 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.