

ENCHILADAS VERDES



The tomatillo sauce for these enchiladas can be quite tangy, depending on the tomatillos. This is one of the most popular dishes at our restaurant.

Serves 6

GREEN TOMATILLO SAUCE

- 1 pound tomatillo
- 2 garlic cloves
- 1 tablespoons vegetable oil
- ½ onion, finely chopped
- Salt and pepper to taste

ENCHILADAS

- Vegetable oil for frying
- 12 corn tortillas, homemade or store-bought
- 2 cups shredded cooked chicken or shredded *queso*
Chihuahua or *Monterey Jack* cheese
- ¾ cup sour cream
- Chopped cilantro

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1. To make the sauce, soak the tomatillos in a bowl of cold water to loosen the husks. Drain, and peel off the husks.

 2. Place the tomatillos and garlic in a sauce pan with water to cover the tomatillos halfway and bring to a boil. Boil until the tomatillos are soft, about 10 minutes. Drain. Transfer the tomatillos and garlic to a blender and blend to a puree.

 3. Heat the 2 tablespoons oil in a medium saucepan over medium heat. Add the pureed tomatillos and onion, and season with salt and pepper. Bring to a simmer, and simmer for about 5 minutes.

4. Meanwhile, pour $\frac{1}{2}$ inch of vegetable oil into a large skillet and heat over medium-high heat until hot. One at a time, dip tortillas into the hot oil to soften them, just a few seconds. Transfer to paper towels to drain.

5. Fill the center of the tortillas with chicken or cheese and fold over the sides. Place seam side down on individual plates and top with warm sauce. Garnish with sour cream and enjoy.

VARIATION: You can also use this sauce as a dipping sauce for tortilla chips or as a salsa in other dishes: Add 1 serrano *chile*, finely chopped, and 1 to 2 tablespoons chopped cilantro, to taste.

