



HOLIDAY RECIPE FROM
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Enchiladas Verdes

Enchiladas Verdes is a savory Mexican dish featuring tender tortillas filled with chicken, cheese, or beans, smothered in a tangy green tomatillo sauce. I make the enchiladas with leftover turkey after the holidays instead of chicken—so good. The Southwestern Calico Corn dish is a great side. Yum!

Servings: 9

→ Ingredients

- 2-1/4 pounds small green tomatillos, husks removed
- 3 serrano peppers
- 2 cloves garlic
- 1 cup vegetable oil for frying
- 9 corn tortillas
- 3 cups water
- 4 tsp chicken bouillon granules
- 1/2 store-bought rotisserie chicken, meat removed and shredded
- 1/4 head iceberg lettuce, shredded
- 1 cup cilantro leaves
- 1 (8 ounce) container Mexican crema, crema fresca
- 1 cup grated cotija cheese



A decorative string of Christmas ornaments is positioned at the top left of the page. It features a variety of ornaments including white, gold, silver, and black, some with patterns and others plain, strung together on a thin wire.

→ Instructions

Cover a large griddle with aluminum foil and preheat to medium-high.

Cook tomatillos, serrano peppers, and garlic on the hot griddle, turning occasionally, until toasted and blackened – about 5 minutes for garlic, 10 minutes for peppers, and 15 minutes for tomatillos. Remove to a bowl and allow to cool.

Heat oil in a small, deep skillet to 350°F (175°C).

Lightly fry tortillas, one at a time, in hot oil until warmed through, 3 to 5 seconds per side. Drain on a paper towel-lined plate.

Place toasted tomatillos, serrano peppers, and garlic in a blender. Add water and blend until smooth; pour into a saucepan over medium heat and bring to a boil. Dissolve chicken bouillon in the mixture, reduce heat, and cook at a simmer until slightly thickened, about 10 minutes.

Soak tortillas in sauce, one at a time, for a few seconds. Fill each tortilla with shredded chicken and sprinkle with sauce. Roll up tortillas and place seam-side down in a serving dish.

Spoon a generous amount of sauce over rolled tortillas. Top with lettuce, cilantro, crema, and cotija cheese. Pour remaining sauce on top or serve on the side.