

Chicken Enchiladas Navidenas



Servings 3

Ingredients

2 pounds chicken breast
1 head of lettuce
24 Tortillas
4 oz. tomatoes
1 bunch of cilantro
4 oz. olive oil
1 avocado
Shredded mozzarella cheese

Salsa

16 oz. Green Tomatillo
2 – 3 Green Serrano Peppers
4 oz. white onion
2 garlic cloves.
1 teaspoon black pepper
2 teaspoons salt

Toppings

Shredded lettuce
Mexican crema (to liking)
Cilantro
Shredded mozzarella cheese
Sliced avocado



Instructions

Boil chicken with 2 teaspoons of salt, half of small roman tomato and a piece of white onion about 4 oz. Once boiled let it cool, then shred chicken. Have a pan ready with 1 oz of olive oil and cook dice onion and diced tomato with shredded chicken for about 3-5 minutes.

Boil green tomatillo with serrano peppers (2). Let it cool and put in blender with 2 cloves of garlic and 2 teaspoons of salt and about 1 oz of cilantro. Have a pan ready with 1oz of olive oil and cook green salsa for about 3 to 5 minutes.

Tortillas: Have a pan ready with 2 oz of olive oil. Dip each tortilla in oil just enough to soften tortilla then right away take tortilla out and dip in green salsa and add shredded chicken inside like a taco.

Make 3 enchiladas per serving. Add shredded lettuce on top and Mexican crema. For decoration, add a few leaves of cilantro, shredded mozzarella cheese, and avocado. Enjoy.

Karla Olea Ramirez, Food Services Manager
