

From the kitchen of David and Jennifer Deaven

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Servings: 6

6. tomato-chile sauce (entomatadas).
6. For variation, add more sour cream (suzas) or use escabeche, or radish.
5. Garnish with (F) and serve with pickled onion, minutes.
5. Top with remainder of salsa, and (E). Bake 375F for 15 (D) in each tortilla, roll, and place in baking dish.

Meat/Enchiladas Verde

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A: 2# chicken (bone-in thighs or breasts)

1 onion, small, roughly chopped

4c garlic, sliced

1T salt

B: 2 1/2C salsa verde

C: 12 corn tortillas

D: 1/4C sour cream

4oz jack cheese, grated

E: 2oz feta cheese, crumbled

4oz monterey jack cheese, grated

F: 1C cilantro, torn

1. Place (A) in pot, and cover with water. Heat to boil and simmer 25 minutes. Remove chicken to cool, and shred meat, reserving broth for soup or salsa.
2. Put a few spoonfuls of (B) in bottom of baking dish.
3. Heat small amount of oil in a skillet, and quick-fry (C) one at a time, flipping after 5 seconds per side.
4. Place a spoonful of (B), some chicken, and mixture of



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