

## Swiss Enchiladas

### Enchiladas suizas

#### Ingredients (single portion)

- 3 corn tortillas
- 1 cup cooked chicken breast; shredded
- 1 ½ cups green tomatillo salsa (homemade, or bottled)
- ½ cup cream (Mexican cream, or sour cream diluted with 2-3 tablespoons milk)
- 1 cup cheese (such as Oaxaca, Mexican manchego, friulano, mozzarella, etc.); shredded
- Onion; thinly sliced (optional)

Warm tortillas as directed in the package (microwave or dry skillet). Place one tortilla in an oven-proof dish, fill with a third of the chicken and two tablespoons of sauce; roll, finishing with the end of the tortilla facing down; repeat with the other tortillas. Top with half of the remaining sauce. Sprinkle cheese on top, then distribute the rest of the sauce on top the cheese. Pour cream to completely cover enchiladas; bake under the broiler just until cheese melts. Transfer to a dinner plate; top with onions (optional).

Note: More enchiladas may be prepared at the same time, using a large dish (10-12 in a rectangular 9"x11", for example).

Note: For an alternative method, follow instructions as above, but after placing the rolled enchiladas in the oven-proof dish, process the remaining sauce with the cream in the blender until a uniform creamy sauce is obtained. Continue recipe as before and serve directly out of the oven (onions optional.)



***Swiss enchiladas , original recipe (left) and creamy sauce ( right)***