



The Cultured Chef



Evergreen

6 Servings

6 Roasted chicken breasts
2 Jars of Herdez green salsa
6 garlic cloves
1 bunch of cilantro
2 poblano peppers
3-6 jalapeños (only if wanted spicy)
2 bars of cream cheese
4 cubes of Knorr chicken bouillon
1 cup water
20 corn tortillas
1 cup vegetable/canola/corn oil
2 Bags Shredded cheese -tex mex blend
Salt and pepper

Roast chicken until cooked. Shred or chop up chicken. Set aside

Remove stem and seeds from poblano pepper

Put oil in a pan, heat up to medium heat. Add Poblano pepper, cook 3-5 min then take out and put in a blender.

Place the jar of Herdez Salsa Verde, cilantro, garlic cloves, 2 cubes of chicken bouillon, water and cream cheese in the blender, process until you have a smooth sauce.

Heat a skillet over medium heat; warm oil on medium high heat and warm the tortillas one at a time to soften, giving it about 10 seconds per side. Besides softening them for easy rolling, another reason is that we do this is to keep the tortillas from breaking. Transfer onto a plate covered with paper towels to drain any excess oil.

Preheat your oven to 350°F.

Season the chicken with salt and pepper.

Spread $\frac{1}{3}$ of the sauce in a greased 9" X 12" baking dish. Or individual oven-proof plates, if you prefer. You will need 2 baking dishes for this serving size or use a very large roaster if you have one.

Fill the center of each tortilla with the chicken and roll it up.

Arrange the enchiladas in 1 layer, seam side down.

Cover with the rest of sauce; sprinkle with cheese. Bake 25-30 minutes or until cheese starts to brown. Serve immediately and garnish with onion slices.