

Enchiladas verdes de pollo

Recipe for 4 persons

Description

A mexican speciality based on chicken, serve in a corn tortilla with a green tomatoes salsa.

Ingredients

For the chicken

- 4 Unit(s) Chicken breast
- 1 Unit(s) Onion
- 2 Unit(s) Garlic
- 2 Unit(s) Cloves
- 0.50 Bunch(es) Fresh cilantro

- Vegetable oil
- Salt and pepper

For the green tomatoes salsa

- 1 Unit(s) Can of green tomatillo
- 1 Unit(s) Garlic
- 0.50 Unit(s) Onion
- 1 Unit(s) Jalapeno pepper
- 30 Ml Sugar
- 12 Unit(s) Tortilla
- 100 Gr Feta cheese
- 100 Gr Sour cream

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **45.00 mins**

For the preparations

Dice finely the onions and chop the garlic. Pick the cilantro. Empty the jalapeno and cut it in pieces. Shred the feta cheese.

For the chicken

In a hot pan with vegetable oil, sear the chicken until coloration, add half of the onions, half of the garlic and let it cook for a couple minutes. Pour some water until the top of the chicken, add the cloves, the cilantro stems, season it and cook it on medium heat for 12 to 14 minutes. Remove from the stove, let it cool down in the bouillon and shred it.

For the the salsa verde

In a hot pan with vegetable oil, sweat the rest of the onion and the rest of the garlic, add the strain tomatoes and let it cook 20 minutes on medium heat. Add the sugar to balance the acidity, mix it with the jalapeno and the cilantro leaves, season it.

For the plating

In a hot pan with vegetable oil, sear the tortilla a few seconds on each side. Top the tortilla with a little bit of salsa, chicken on one half, and fold it. Top it generously with the salsa and finish with the feta cheese and the sour cream.

Bon appétit!