

Enchiladas Pollo Verde

This is another recipe I perfected while serving out a 6 month paid severance from CBS Radio in the summer of 1998 in Pollock Pines, California. They are also great as reheated leftovers for lunch.

1.5 to 2 pounds of boneless, skinless chicken breasts chopped into thin strips

10 ounces shredded Monterey Jack cheese

4 – 8 jalapeno peppers roasted, peeled and seeded

4 chopped green onions

1 or 2 tomatillas finely chopped

2 cloves garlic finely chopped

1 tablespoon ground cumin

1 tablespoon white wine

1 tablespoon olive oil

1 tablespoon butter

¼ lime

10 – 15 corn tortillas

2 tablespoons fresh cilantro

One 19-ounce can of green enchilada sauce

Combine chicken, jalapenos, tomatillas, onion, cumin, and wine in a large bowl and stir thoroughly. On stovetop, warm a large skillet on medium heat. Preheat oven to 350 degrees. Place olive oil in skillet. When olive oil is hot, add butter. When butter melts, swirl the skillet contents to mix the olive oil and butter. Add the jalapeno chicken mixture. Cover and cook for 3 minutes.

Add the garlic. Squeeze the lime over the skillet. Stir; and reduce heat to low. Cook uncovered for 5 minutes or until most of the liquid has evaporated.

Steam tortillas until they are flexible and a little sticky. In each tortilla, place one spoonful of chili chicken mix and a pinch of cheese. Roll up each tortilla and place in an ungreased rectangular baking vessel. Pour enchilada sauce evenly over enchiladas. Bake covered for 30 minutes. Sprinkle cilantro and remaining cheese over enchiladas. Reduce heat to low; and bake uncovered for 20 minutes.

Serve with rice, beans, avocado, sour cream and jalapeno-stuffed olives.