



MEDIUM



6-8 SERVINGS



60 MIN

STACKED CHICKEN ENCHILADAS WITH SALSA VERDE

INGREDIENTS

- 2 poblano chiles* (8 ounces total)
- 6 tablespoons vegetable oil, divided
- 12 corn tortillas, cut into 8 pcs each
- 5 cups salsa verde , divided
- 2 cups shredded roasted chicken
- 3/4 cup sour cream, stirred to loosen.
- 6 ounces grated Mexican Chihuahua cheese (about 1 1/2 cups packed)
- 3 tablespoons chopped fresh cilantro

DIRECTIONS

- Char chiles directly over gas flame or in broiler until blackened all over. Enclose in paper bag; let stand 10 minutes. Peel and seed, then cut into 2x1/2-inch strips.
- Preheat oven to 375°F.
- Toss cut tortillas in a large bowl with 2-3 tablespoons oil. Spread out on two baking sheets and bake until crisp and lightly browned.
- Spread 1/2 cup salsa over bottom of 8x8x2-inch glass baking dish.
- Arrange 4 tortillas over salsa, covering bottom of dish completely, overlapping slightly, and extending about 1 1/2 inches up sides of dish. Scatter 1 cup chicken over tortillas, then half of poblano strips.

ADAPTED FROM BON APPTÉIT- RECIPE BY
ROBERT SANNTIBAÑEZ -APRIL 2007