

MAGAZIN SSUE NO. 2 CREAMY ENCHILADAS WITH CHICKEN, TOMATOES AND GREEN CHILE E

CREAMY ENCHILADAS WITH CHICKEN, TOMATOES AND GREEN CHILE

by Rick Bayless



Enchiladas have always been thought of as Mexican "soul food" because of their bright, reassuring flavors. These enchiladas suizas, or Swiss-style enchiladas, are simple to make and encompass creamy, savory textures.

ACTIVE TIME 30 mins  
TOTAL TIME 45 mins  
PORTIONS 4 servings

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▶ INGREDIENTS

- 3 lbs. • Ripe Plum Tomatoes
- 2 • Fresh Hot Green Chiles, stemmed
- 1 1/2 T. • Vegetable Oil or Rich-Tasting Pork Lard
- 1 • Medium White Onion, chopped

- 2 C. •  
Chicken Broth
- Salt
- 1/2 C. •  
Thick Crema, Creme Fraiche, or Heavy Cream
- 2 C. •  
Coarsely Shredded Cooked Chicken
- 23 C. •  
Shredded Mexican Melting Cheese
- 12 •  
Corn Tortillas
- Sliced Rounds of White Onion
- Fresh Cilantro Sprigs, for serving

## RECIPE

- ▶ **STEP 1**  
Roast the tomatoes and chiles on a baking sheet 4 inches (10cm) below the broiler, until they're darkly roasted with blackened and blistered spots, 5 to 6 minutes per side.
- ▶ **STEP 2**  
Heat the oil in a large, heavy-bottomed pot (a 4- or 5-quart (1 to 1.25L) Dutch oven or Mexican cazuela) over medium heat. Add the onion and cook, stirring regularly, until golden, about 7 minutes. Meanwhile, remove the tomatoes from the oven and cool.
- ▶ **STEP 3**  
Working over your baking sheet, pull off and discard the blackened tomato skins and, for round tomatoes, cut out the hard cores where the stems were attached. Transfer tomatoes and chiles to a food processor or blender, along with all the juices on the baking sheet. Blend to a smooth puree. If using canned tomatoes, toast the chiles in a small dry skillet over medium heat, turning regularly, until they're soft and splotchy-black, about 5 minutes. Place in a blender or food processor along with the drained canned tomatoes. Blend to a smooth puree.
- ▶ **STEP 4**  
Add the pureed tomatoes to the onions and cook, stirring, until they darken in color and thicken to the consistency of tomato paste, 7 to 8 minutes. Stir in the broth, partially cover, and simmer 15 minutes. Whisk in the sour cream and season with 1 teaspoon of salt.
- ▶ **STEP 5**  
Lay the tortillas out on a baking sheet (2 sheets if you have them, for more even heating), and lightly brush both sides of the tortillas with oil. Bake in 350°F (175°C) just to warm through and soften, about 3 minutes. Stack the tortillas and cover with a towel to keep warm.
- ▶ **STEP 6**  
Spread about ¼ cup (60ml) of the sauce over the bottom of 4 to 6 nine-inch (23cm) individual ovenproof serving dishes or smear about 1 cup of the sauce over the bottom of a 13x9-inch (33 x 23cm) baking dish. Working quickly so the tortillas stay hot and pliable, roll a portion of the chicken into each tortilla, then line them up in the baking dishes. Cover with the remaining sauce, then sprinkle with the cheese. Bake until the enchiladas are hot and the cheese have browned slightly, about 15 minutes.



## STEP 7

Serve the enchiladas with sliced white onions and cilantro sprigs.

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