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## Chicken-and-Cheese Enchiladas

Recipe courtesy Food Network Magazine



<b>Prep Time:</b>	15 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 servings
<b>Cook Time:</b>	15 min		



### Ingredients

- 1 small red onion, halved
- 1 1/2 pounds tomatillos, husked and rinsed
- 1 to 2 serrano chile peppers, stemmed and seeded
- 1/2 cup low-sodium chicken broth
- Kosher salt
- Pinch of sugar
- 8 corn tortillas
- 3 cups shredded rotisserie chicken
- 2 1/2 cups shredded mozzarella and/or Monterey Jack cheese
- 1/3 cup fresh cilantro
- 2 tablespoons extra-virgin olive oil, plus more for greasing
- 3/4 cup crumbled queso fresco or feta cheese



### Directions

Preheat the broiler. Slice half of the onion into thin rings and set aside. Place the other onion half, tomatillos and serranos on a foil-lined baking sheet and broil until the vegetables are soft and slightly brown, 7 to 10 minutes, turning as needed. Transfer the vegetables and any liquid to a blender, add the broth and puree. Season with 1/2 teaspoon salt and the sugar.

Meanwhile, stack the tortillas, wrap in a damp paper towel and microwave just until warm and soft, 1 minute; keep covered. Toss the chicken with 2 cups shredded cheese in a bowl. Spoon a portion of the chicken mixture down the middle of each tortilla. Add a few cilantro leaves and roll up. Place the enchiladas side by side in a lightly oiled 9-by-13-inch baking dish and brush with the 2 tablespoons olive oil. Broil until crisp and golden, 3 minutes.

Pour the tomatillo sauce over the enchiladas and top with the remaining 1/2 cup shredded cheese. Return to the oven and broil until the cheese is bubbly and golden brown, 3 to 5 minutes. Garnish with the onion rings, queso fresco and any remaining cilantro.

Per serving: Calories 626; Fat 32 g (Saturated 13 g); Cholesterol 98 mg;

Sodium 1,056 mg; Carbohydrate 46 g; Fiber 6 g; Protein 47 g

Photograph by Antonis Achilleos