



### **Chicken Enchiladas**

(Serves 4)

2lb cooked chicken; shredded  
1 recipe chile morita-tomatillo salsa  
12 corn tortillas  
3 tbsp vegetable oil  
2 c shredded lettuce  
1 c shredded Oaxaca cheese  
1 c Mexican crema fresca  
1 avocado; sliced  
cooked rice and black beans (optional)

In a large saucepan heat the chicken in the a quarter of the salsa. Heat a large sauté pan to medium high heat and add the oil. Soften the tortillas briefly in the oil one at a time and remove from the pan and keep warm in a paper towel. Fill each tortilla with equal amounts of the chicken and place in a baking dish. Top with enchiladas with the remaining sauce and top with the cheese. Bake in a 350° oven to melt the cheese, about 5 minutes. Place 3 enchiladas onto each of 4 warm serving plates and top with any additional sauce. Top each with crema fresca, shredded lettuce and sliced avocados. Serve with rice and beans.

### **Chile Morita- Tomatillo Salsa**

1 pound tomatillos, husked  
4 chile morita; soaked in water and drained  
1/2 cup finely chopped [onion](#)  
1 teaspoon minced [garlic](#)  
1 serrano chile peppers, minced  
2 tablespoons chopped cilantro  
1 1/2 teaspoons [salt](#), or to taste

Bring a large sauté pan to high heat. Sauté all ingredients except cilantro in a little olive oil until tomatillos and morita chiles are soft. Place entire mixture including cilantro and blend until smooth, adding water to thin if necessary. Season with salt and pepper and reserve.