

Cindy's Enchiladas Verde

Our friend Cindy visited us for ten days, and made this great batch of green chili enchiladas. I made a batch as an appetizer for Mandy's 40th birthday party yesterday, and they got rave reviews. I got all kinds of abuse from my kids when they found out I was making some but they weren't going to get any...

Ingredients

- 3-4 boneless chicken breasts
- 3/4 pound shredded pepper jack cheese
- One 28 ounce can of La Victoria Enchilada Verde sauce
- 4 ounces of half and half (preferred) or milk.
- 12 standard or 18 mini corn tortillas

Preparation

- Boil chicken breasts for 30-35 minutes, until they shred easily. Shred thoroughly.
- Preheat oven to 350°.
- Spray a light coating of Pam on a 13"x9" glass pan (optional, but makes serving and clean-up much easier).
- Combine the enchilada sauce and half and half in a bowl or measuring pitcher, stir thoroughly, and set aside.
- Working in batches of no more than six tortillas at a time:
 - Place a paper towel on a full-size microwaveable dinner plate, and use a squirt bottle to saturate it with water.
 - Place a stack of no more than six tortillas on the paper towel.
 - Put a second paper towel on top of the tortillas, and saturate it with water.
 - Microwave for 45-60 seconds until the tortillas are steaming and pliable.
 - For each tortilla, fill with pepper jack cheese and shredded chicken, then roll up and place seam-side down in the pan.
 - Repeat until the pan is full. You can reuse the same paper towels, but keep them well moistened.
- Pour the sauce mixture into the pan, completely covering each tortilla.
- Place more pepper jack cheese on top of the sauce.
- Bake at 350° for 35-40 minutes.

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- For more spice (but also more sodium), add a pack of burrito seasoning mix to the water used to cook the chicken.
- You can use slices of pepper jack instead of grated. Tear them in half, then into half again length-wise. Use one of these sections in each tortilla, and layer them on top of the sauce.
- Limit each batch of tortillas so that the last one in each batch is still warm and pliable.
- Make sure the water bottle you use for saturating the paper towels is appropriate for use with food.