

## Enchiladas Suiza (Chicken Enchiladas)

A great recipe for using up leftover chicken.

If using leftover chicken you want to remove any bones, skin and cartilage from the meat. You may shred the meat by hand, or to save time rough chop the meat and add to a food processor. Pulse until the meat has a coarse ground consistency.

### Ingredients:

- 1 lb. split chicken breast on the bone or 12 oz. leftover cooked chicken meat
- 12 corn tortillas
- 1/2 cup olive oil
- 2 8 oz jars Frank's Pickled Peppers Salsa Verde
- 12 oz. Sour Cream
- 8 oz. shredded Monterey Jack or Swiss Cheese

### Directions:

1. *If using leftover cooked chicken skip to step 2.* In a large saucepan combine chicken, 1/2 tsp salt, and 1 clove garlic. Add 3 cups of water and bring to a boil. Reduce heat and simmer skimming occasionally until chicken is thoroughly cooked, about 45 min. Transfer the chicken to a plate, remove skin and let cool. Pull the meat into shreds and set aside in a bowl.
2. Preheat oven to 350 deg.
3. In a medium non reactive sauce pan add the Salsa Verde and bring to a boil. Turn heat to low and add the sour cream, mix well and remove from heat.
4. In a medium skillet heat the oil on medium high heat until shimmering, about 7-10 min. Add corn tortilla one at a time to the oil and fry for 10 seconds to soften. Place fried tortillas on a large paper toweled lined plate to drain. Repeat until all tortillas have been fried.
5. Lightly grease an ovenproof baking dish. Ladle enough of the sauce to cover the bottom of the dish.
6. Fill each softened tortilla with about 2 1/2 tbsp. of the shredded chicken. Roll up the tortillas and arrange them in the baking dish seam side down.
7. Pour the remaining sauce over the enchiladas and top with the shredded cheese.
8. Bake enchiladas for 20-30 min. or until sauce is bubbly and cheese is melted. Remove and place under broiler briefly to brown cheese. Serve hot.

Serves 4-6