



## Chicken Enchiladas w/ Salsa Verde

4 chicken thighs  
8 corn tortillas  
2 medium Spring onions, whites and light greens thinly sliced; green parts finely chopped for garnish  
1 cup chopped cilantro  
1 cup green salsa, home made or store bought  
1 cup cream  
4 oz. shredded Mexican cheese

- Rinse the chicken thighs and place in a pot with water. Season with salt and pepper. Add 1 trimmed scallion and 3 garlic cloves, halved. Cook until chicken is cooked through.
- Remove chicken, skin and shred. Strain chicken broth, cool and freeze for future use.
- Preheat the oven to 350 degrees.
- Warm tortillas individually on stove or in a pile, wrapped in paper towel in the microwave.
- Place 1/8<sup>th</sup> of the chicken in the middle of a tortilla. Roll. Place in a casserole dish. Proceed with all the other tortillas.
- Sprinkle the sliced onions on the tortillas, in an even layer.
- Sprinkle ¾ cups of the chopped cilantro on top of the onions.
- Evenly spread the salsa verde over the cilantro.
- Repeat with the cream.
- Place an even layer of cheese over the cream.
- Place in oven and bake for 30 minutes.
- Serve garnished with the remaining chopped cilantro and green onion.
- Enjoy!