

# Swiss Chicken Enchiladas

1 - 13x9 casserole dish

*You can totally use rotisserie chicken for this recipe if you would like. Simply remove the skin and shred and skip the chicken step!*

## **FOR THE CHICKEN:**

4 large chicken thighs — skin on and bone in  
1/4 onion — peeled and halved  
2 garlic cloves — peeled and smashed  
2 bay leaves  
6 to 7 sprigs of fresh thyme — optional  
6 cups water  
Salt

Place all the ingredients in a small pot and bring to a boil. Simmer for about 30 to 45 minutes — until the chicken is completely cooked through. Skim off all the foam that starts forming when the water starts to boil.

Remove the cooked chicken from the pot. Let it cool, skin and debone it and shred it. Do not shred it too thin.

Let the chicken stock cool down completely and skim off the fat. Strain it and keep it in a closed container for making things like rice or any other recipe that asks for chicken stock. Freeze it if you are not going to use it within 4 days.

## **FOR THE SAUCE:**

8 tomatillos - husked, washed and halved  
2 poblano chillies — seeded and halved  
2 jalapeños — seeded and halved  
1/4 of a medium white onion — chopped  
2 garlic cloves — peeled  
1/2 bunch cilantro — leaves and stems  
1/2 cup water  
1/2 teaspoon cumin  
1 teaspoon oregano  
Salt  
1 cup Mexican crema or sour cream or plain cream or 1/2 sour with 1/2 plain cream

Place the tomatillos, poblano chillies, jalapeños, onion, garlic, and cilantro in a blender. Add a maximum of 1/2 a cup of water. Blend well and transfer to a dry, heated skillet.

Add cumin, oregano and salt to the salsa. Mix well and allow to simmer for about 15 to 20 minutes, until it changes from bright green to a darker, brownish one.

Taste for salt and adjust accordingly. Set aside.

### **TO ASSEMBLE:**

Heat your oven to 350F (175C).

1 cup shredded Mozzarella cheese

1 cup shredded pepper Jack cheese

8 - 6 inch corn tortillas

Oil

Chopped cilantro, lime wedges and sliced radishes for garnish

Mix about 1 cup of the sauce with the shredded chicken. Mix the cheeses.

Spread about half of the sauce on the bottom of your casserole dish. Sprinkle some on the cheese.

Heat some oil in a deep skillet. Once it is hot, place the tortillas in it, one at a time, for about 10 seconds per side. Do not leave the tortillas in the hot oil for too long because they will start to fry and turn crisp. We simply want to soften the tortilla.

Dab the excess oil off the tortilla and fill with 1/8th of the chicken. Roll and place into the casserole dish over the sauce. Repeat with all the tortillas. Pour the rest of the sauce over the enchiladas. Cover with the rest of the cheese.

Place the casserole dish in the oven for 25 to 30 minutes, until sauce is bubbly and cheese is melted.

Remove from oven and allow to rest for about 5 minutes. Serve with chopped cilantro, radish slices and lime wedges.