

Enchiladas Suizas

Source: Saveur Magazine, originally from Sanborns in Mexico City

Ingredients

- 1½ lbs tomatillos, husks removed, rinsed
- 2 serrano chiles, stemmed
- 1 cup roughly chopped cilantro
- 1 cup sour cream
- ½ tsp cumin seeds, toasted
- 4 garlic cloves, roughly chopped
- 2 poblano chiles, roasted, peeled, seeded, and roughly chopped
- kosher salt and black pepper, to taste
- 1 cup canola oil
- 3 cups cooked shredded chicken
- 1½ cups shredded queso Oaxaca or mozzarella
- 8 (6") corn tortillas

Method

1. Arrange an oven rack 4" from the broiler and heat the broiler to high. Place the tomatillos and serranos on a foil-lined baking sheet and broil, turning as needed, until blackened all over, about 10 minutes. Let cool for about 10 minutes, then peel and discard the skins. Transfer to a blender along with the cilantro, sour cream, cumin, garlic, poblanos, and 1 cup boiling water; season with salt and pepper, and puree until smooth. Set the enchilada sauce aside.
2. Heat the oil in a 12" skillet over medium-high heat. Working in batches, grasp the tortillas with tongs and fry in the oil until pliable, about 1 minute. Transfer the tortillas to a work surface. Place the chicken in a bowl and toss with 1 cup of the enchilada sauce until evenly coated. Divide the sauced chicken evenly among the tortillas, and roll the tortillas tightly around the chicken. Pour about 1 cup of the enchilada sauce in the bottom of a 9 x 13 baking dish, and place the tortilla rolls in the dish, seam side down, creating one row down the center of the dish. Pour the remaining enchilada sauce over the rolls, and cover evenly with the cheese.
3. Heat the oven to 375°F. Bake the enchiladas until the sauce is bubbling and the cheese is melted on top, 25 minutes. Remove from the oven, and let cool for 10 minutes. Serve with plenty of sauce.