



SPOTLIGHT RECIPE

CHICKEN ENCHILADAS VERDE WITH CILANTRO-LIME RICE

This dish is a classic Mexican-inspired meal that balances tangy, savory and zesty flavors. The dish typically features corn tortillas stuffed with shredded chicken and Monterey Jack cheese, smothered in a vibrant tomatillo-based green sauce, and is served alongside fluffy rice flavored with fresh lime and cilantro.

SERVES 6



Chef Spotlight
Celebrating Foods of the World



For ingredients and
cooking directions, please
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INGREDIENTS

- 14 ounces green tomatillos, chopped
- 1/4 cup onions, diced
- 1 teaspoon garlic cloves, minced
- 2 tablespoons cilantro, minced
- 1 tablespoon jalapeno, minced
- 1 teaspoon cumin, ground
- 1 pound 8 ounces chicken breast
- 12 corn tortillas
- 1/4 cup fresh yellow onions, minced
- 2 tablespoons cilantro, minced
- 6 ounces cheddar cheese
- 2 tablespoons sour cream

DIRECTIONS

To make the verde, in a food processor, combine the tomatillos, 1/4 cup onions, garlic, 2 tablespoons of cilantro, jalapeno and cumin until the consistency is almost smooth.

Some of the verde will be used for dipping the tortillas and the remaining will be poured over each enchilada. Heat the verde gently just before assembling the enchiladas. Steam the chicken in a steamer for 15 minutes. When the chicken is done, shred the chicken into small pieces.

Place the corn tortillas on the flat top to warm and crisp slightly. Dip each corn tortilla into the verde sauce, top with the shredded chicken and roll.

Preheat the oven to 350 F.

Place all of the enchiladas in a hotel pan. Add the rest of the tomatillo sauce over the enchiladas. Bake in the oven for 8 to 10 minutes.

Mix the 1/4 cup of yellow onions and 2 tablespoons of cilantro with the cheese and top with 1 teaspoon on each enchilada. Keep warm for service.

