



Chicken Enchiladas Verdes (Green Enchiladas)

These enchiladas have a green and creamy sauce instead of the traditional red. They are also known as Enchiladas Suizas because of the use of a lot of dairy, influenced by Swiss immigrants to Mexico.

Ingredients

ENCHILADAS

- 6 handmade [gluten-free tortillas](#) (made with [Pamela's Pizza Crust Mix](#))
- 1 cup cottage cheese
- 2 eggs-large
- 1/2 cup cilantro-picked
- 1/3 cup green onions-chopped
- 2 chicken breasts-shredded (approx. 2 cups-leftover or rotisserie)
- green chiles-anaheim in a 10 oz. can-drained, cut into large strips
- 3/4 cup Monterey Jack cheese-grated

SAUCE

- salsa verde-7 oz can made with tomatillos
- 1/2 cup sour cream
- 1/4 tsp salt
- pepper to taste
- 1/4 cup Monterey Jack cheese-grated

Directions

Warm tortillas in foil in the oven to soften while preparing the filling. Beat eggs in bowl, add cottage cheese, shredded chicken, green onions, jack cheese and cilantro, mix well.

Preheat oven to 350°. Prep 9 x 9" pan with spray and spread 1/4 cup of the salsa verde in the bottom of the pan. Layout tortillas, divide chiles, placing them in the middle of the tortillas. Divide the filling, placing it in the middle over the chiles. Roll up the tortillas and put in pan. Mix the rest of the salsa verde with the sour cream and spread over the top of the tortillas. Bake at 350° for 35 minutes or until casserole is bubbling. Remove from oven, sprinkle with 1/4 cup remaining cheese, and let rest 5 minutes before serving.

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