



## ENCHILADAS WITH HOMEMADE GREEN TOMATILLO SAUCE

SERVINGS: 2-3 | PREP TIME: 20-30 MINS | COOK TIME: 20 MINS

- Place all the ingredients for the green sauce in a baking pan. Heat the oven to Convection Roast at 425 degrees and roast for 12-15 minutes, or until you start to see char on the veggies. Transfer the vegetables and juices into a food processor (being sure to scrape all pieces from the bottom of the pan), and pulse the mixture until smooth.
- While the ingredients for your green sauce is in the oven, lightly fry each of your tortillas in oil (no more than 4-5 seconds on each side), and lay them on paper towels arranged over two brown paper bags. (NOTE: An alternative to frying is simply to warm the tortillas on baking pans under the broiler for a minute each side.)
- Assemble the dishes. Coat the bottom of each 8x8 pan you're using with a bit of the green sauce. Take a tortilla, fill it with your fillings of choice, drizzle a bit of the green sauce over the filling, and then roll the tortilla tightly to enclose. Place enchilada seam-side-down into the pan. Make one batch of each filling until you fill your pan. Continue until you fill your pan is full.

### Fillings:

- o a bit of chicken, a bit of diced onion, a bit of grated cheese
- o chopped spinach, chopped mushrooms, a bit of shredded cheese
- o 3-4 shrimps, a bit of cojita cheese

Once your enchiladas are assembled, sprinkle the remaining grated cheese over the top of each pan, and pour the green sauce evenly over each enchilada. (NOTE: be sure to coat all the edges of the tortillas with sauce so they don't over-crisp while baking.) Cover with foil for baking.

- Bake in Convection at 400 degrees until you see sauce beginning to bubble along side of baking dish. Once bubbling (after about 15-18 minutes), remove foil and turn on BROIL. Allow the pans to sit under the broiler just until the cheese starts to brown. NOTE: watch carefully so the cheese doesn't burn.

### INGREDIENTS

24 corn tortillas

3 cups of grated Monterey Jack cheese (Or 2 cups grated Monterey Jack and 1 1/2 cups cojita cheese)

### CHICKEN FILLING:

1 rotisserie chicken, chicken pulled off and rough chopped

3/4 cup yellow onion, diced

### SPINACH/MUSHROOM FILLING:

2 cups raw spinach, rough chopped

8-10 mushrooms, rough chopped

### SHRIMP/CHEESE FILLING:

Large precooked shrimp, defrosted

Cojita cheese

### GREEN SAUCE

2 pounds of tomatillos, husked, rinsed, and chopped in half

4 cloves of garlic, smashed and peeled

1 large onion, chopped into quarters

1/2 cup chopped cilantro

2 TBSP. lime juice and zest of 1  
lime

1 TBSP. sea salt

1 TBSP. black pepper

1 tsp. cumin