

Andro's Chicken Enchiladas Verdes



Serves Six

Prep: 1 HR, 45 mins

Cook: 35 mins in the oven

Difficulty: 1 of 5

**Supplies: Baking Tray,
Blender, Stock Pot, Kitchen
Spoon**

Best served w/ a Margarita!

Ingredients

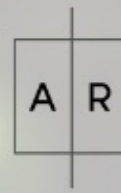
- 1 ea - Whole Chicken (Vegan substitute with SoyRizo or Beans) **CHEAT: buy a Whole Cooked Rotisserie Chicken
- 24 oz - Homemade Chile Verde (Recipe Below) **CHEAT: Buy 2, 10 oz cans of Green Enchilada Sauce
- 8 oz - Shredded Cheddar Cheese (Vegan substitute with Vegan Shredded Cheese)
- 8 oz - Shredded Pepper Jack Cheese (Vegan substitute with Vegan Shredded Cheese)
- 12 ea - Flour Tortillas 6"

Directions

(If you used the CHEAT Method, skip to Step 3)

1. Preheat the oven to 350 degrees
2. Season the whole chicken with Kosher salt and black pepper.
3. Roast in oven at 350 °F for approximately 1 hour, or to an internal temperature of 165°F
4. Rest chicken for 20 minutes before shredding **TIP: Shredding warm chicken is easier than doing so when it's cold
5. Mix shredded chicken with $\frac{1}{4}$ of the shredded cheese, and $\frac{1}{4}$ of the chile verde
6. Add the mixture to a tortilla and roll them up, portion 12 enchiladas
7. On a baking sheet, place a small amount of chile verde sauce on the bottom
8. Arrange the enchiladas neatly on top of the lightly sauced baking sheet
9. Top enchiladas with more chile verde sauce (cover them well)
10. Sprinkle shredded cheese on top of enchiladas
11. Bake for about 30-35 minutes until the cheese is melted and bubbly.

Andro's Chile Verde



ANDRO'S
ROSTILJ

Please note, this part of the recipe is only needed if you're making homemade Chile Verde from scratch instead of using the cheat method listed in the first part of the recipe above

Ingredients

- 1lb - Fresh Tomatillos, Cut in Half (skin removed and washed)
- 1 ea - Medium White Onion (peeled and thinly sliced)
- 4 cloves - Garlic (peeled and chopped)
- 2 ea - Jalapeños (stem and seeds removed)
- ½ bunch - Fresh Cilantro (washed)
- 2 Tbsp - Olive Oil
- 2 cups - Water
- Ground Cumin (to taste)
- Kosher Salt (to taste)
- Black Pepper (to taste)

Directions

1. Heat a medium/large stock pot over high heat
2. Saute olive oil, tomatillos, jalapenos, and onions together, for a few minutes, until soft
3. Season lightly with salt and pepper
4. Add garlic and cook for an additional 5 minutes
5. Add water and cilantro
6. Season lightly with Cumin, Salt and Pepper
7. Reduce heat to a simmer and cook for roughly 45 minutes, until all vegetables are soft
8. Carefully remove from heat, allow to cool slightly
9. Blend all ingredients together, adjust seasoning and cumin as needed