

*a pearl kind of girl*

# Chicken Verde Enchiladas

2 tablespoons olive oil	1 rotisserie chicken, skin removed, meat shredded
1 poblano chile, seeded and chopped	1 cup red onion, chopped
8-10 medium tomatillos, husks removed, rinsed	2 tablespoons Mexican seasoning
12oz green chiles, chopped	Corn tortillas
½ cup cilantro leaves, chopped	1 cup Cotija cheese, finely grated
1 tablespoon lime juice	
Salt and Pepper to taste	

Preheat oven to 425°. Drizzle olive oil over poblano chile, and tomatillos on a rimmed baking sheet and roast until vegetables are soft and browned for about 20 minutes. Transfer to a food processor and add green chilies, cilantro, lime juice, and purée until smooth. Add salt and pepper to taste.

In a medium bowl, mix chicken, red onion, and Mexican seasoning (I use Morton & Bassett Mexican Blend Seasoning). Spread ½ cup green sauce across the bottom of a 13x9" baking dish. Warm corn tortillas, so they do not crack when rolled.

Working one at a time, fill the center of each corn tortilla with the chicken mixture and fold one side over filling, then continue to roll the enchilada onto itself. Place tightly seam side down in prepared baking dish as you go. Top with remaining green sauce and Cotija cheese. Cover with foil and bake for 20 minutes. Remove foil and let the top brown for about 5-10 minutes.

