



## Enchiladas Suizas con Elote y Pollo

Serves 4

### Ingredients:

8 Mission® 6" Yellow Corn Tortillas (10503)  
1/3 cup Vegetable Oil  
1 Yellow Onion , sliced  
1 Red Bell Pepper , sliced  
4 oz. can diced Green Chiles (or 1 minced Jalapeno Pepper)  
1 ear fresh Corn (or ½ cup frozen)  
1/2 cup cooked Chicken , shredded  
2 cups Monterey Jack Cheese  
2 cups Salsa Verde (see Related Recipe)  
1 cup Whipped Cream or Mexican Crema  
1/4 cup Cotija Cheese or Feta Cheese (optional)  
Cilantro Leaves for garnish  
Salt and Pepper to taste

### Directions:

1. Preheat oven to 350° F. In a medium skillet, heat oil over moderately high heat. When oil is very hot (375° F), add the tortillas one at a time, turning over almost immediately. They may puff but should not stiffen. Tortillas should be flexible. Lay tortillas on paper towels and set aside.
2. Add onion and red bell pepper to the remaining oil. Sauté until tender, about 8-10 minutes. Add chilies and corn and sauté for two more minutes. Remove from heat and add the shredded chicken. Set aside. Season to taste with salt and pepper.
3. To assemble the tortillas, toss 1½ cups of the cheese with the filling. Place a generous amount of filling in the center of the tortillas, lengthwise. Roll up tightly. Place 1 cup of Salsa Verde on the bottom of a 13" x 9" baking dish. Place enchiladas seam side down in dish. Pour crema evenly over enchiladas followed by one cup of Salsa Verde. Reserve remaining salsa for another use.
4. Cover with foil and bake for 20 minutes. Uncover and bake another 10 minutes to brown. Sprinkle with cilantro leaves, serve immediately.



## Recipes

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### Salsa Verde

Serves 1

#### Ingredients:

- 1 1/2 lbs. Tomatillos , husked and rinsed
- 1 1/4 chopped White Onions
- 4 cloves Garlic , peeled
- 3 Jalapeno Peppers , stemmed
- 3 Tbsp. Vegetable Oil
- 1/2 cup Cilantro Leaves, coarsely chopped
- Salt and Pepper to taste

#### Directions:

1. Preheat oven to 450 degrees F. In a bowl, toss together tomatillos, onions, garlic, chilies, oil, salt and pepper. Transfer to a small baking dish. Roast for 45 minutes. Remove and let cool.
2. Place cooled mixture in processor and pulse blend until coarsely processed. Season to taste with salt.
3. \*Shelf Life: 4 days. Makes about 3 cups.
4. NOTE: SALSA VERDE may be substituted with the following recipe:  
3 7oz. cans Salsa Verde (Tomatillo salsa);  
1/2 cup Cilantro Leaves;  
3-4 Jalapeño Chilies, stemmed
5. Place in processor. Process until well combined.