

*****Please note that there are several pages of recipes here. You must scroll down to see all of the recipes.**

Enchiladas Verdes (Green Enchiladas)

Ingredients

12 corn tortillas
1 whole chicken breast (about 12 oz.), cooked & shredded
1 ½ cups chicken stock (reserved from cooking chicken breast)
2 cloves garlic, peeled
1 small onion, divided in to ¼ chunk and the rest sliced
1 tsp salt
2 – 4 Serrano chilies (optional)
2 lbs. green tomatillos, husks removed
½ cup coarsely chopped cilantro
1 Tbsp vegetable oil
Oil for frying (optional)
1 cup sour cream
1 cup Mexican blend shredded cheese
¼ cup parmesan cheese to sprinkle

- Add 2 cloves of garlic and the chilies to a large saucepan of boiling water. After 5 minutes, add the tomatillos and cook for 7 minutes. Drain.
- In a blender, puree the tomatillos with the garlic, chilies, ¼ of onion, and cilantro with one cup of the reserved chicken stock or as needed to make the sauce.
- Heat the oil in a small skillet and add the tomatillo sauce. Add 1 teaspoon of salt. Lower the heat and cook uncovered for 10 minutes. If the sauce is too thick, add the other ½ cup of chicken stock.
- Heat ½ of the frying oil in a skillet and fry the tortillas until they just begin to soften, about 10 seconds on each side (this is optional, tortillas do not have to be fried)
- Immerse each tortilla in the warm sauce and then transfer to a plate. Place some chicken in the center of each tortilla and roll it up. Continue with all of the tortillas, arranging them in a glass baking dish as you roll each one. Spoon the remaining sauce over the enchiladas. Add the shredded cheese and bake at 350 degrees until the cheese is melted. Serve with sour cream and a sprinkle of parmesan cheese. Garnish with sliced onion.

Guacamole Autentico

Ingredients

4 ripe avocados (Aguacates) from Mexico or California

1 medium Roma tomato, chopped

½ cup onion, chopped

2 Serrano chilies or 1 Jalapeno (optional)

¼ cup chopped cilantro

Salt to taste

- Cut avocados lengthwise, remove seed, score into squares with knife, and scoop out into a bowl.
- Add remaining ingredients.
- Blend and smash a bit or leave coarsely chopped.
- Enjoy!

Ate de Guayaba con Queso

Ingredients

1 Queso Fresco (available at Walmart in the dairy aisle)

1 Ate de Guayaba (Guava paste – available at Walmart or Weis in the Mexican aisle)

- Slice the Ate and cheese to bite size and stack together one of each.

Enjoy before or after your meal the succulent taste of the Guayaba fruit.

Enjoy!