

Enchiladas

Green Enchiladas

Red Enchiladas

Enchiladas of Mole Poblano

You have three different types of enchiladas but the method is the same. First of all choose your preference, you can use a cup of Mexican Green Sauce (salsa verde), red sauce or mole Poblano for making enchiladas.

Ingredients:

1 whole chicken breast, boiled and finely shredded

12 corn tortillas

oil for frying

½ cup of sour cream

½ cup of crumbled feta cheese

½ cup of sesame seeds (for enchiladas with mole Poblano)

salad onion cut in onion rings

Directions:

1. Heat in separate saucepans your sauce of choice and the shredded chicken.
2. Heat oil to boiling point in a frying pan and dip one tortilla at a time for two seconds each side.
3. Dip the tortilla in the sauce and fill with chicken, roll it up and place on a serving dish.
4. Pour the remaining sauce over the tortillas once they are filled and rolled up.
5. Sprinkle onion rings and the feta cheese over the tortillas, cover with sour cream and heat in an oven until it melts and becomes golden.
6. For the Mole Poblano recipe decorate with sesame seeds.