

Enchilada Suizas by Lynn's Recipes



Lynn demonstrates how to make Enchilada Suizas. This is a delicious chicken enchilada that uses the tomatillo salsa demonstrated in a previous upload. You can use rotisserie chicken to make this a fast dinner. From Everyday with Rachael Ray.

Ingredients:

- Tomatillo Salsa - [link](#)
- 4 cups of roasted chicken
- 7 Tablespoons Canola or vegetable oil
- 10 small (6") corn tortillas
- 6 ounces (1-1/2 cups) shredded Monterey jack cheese
- 2 cups shredded romaine lettuce

Position rack in the upper third of the oven and preheat to 375°. Spray a 9x13" baking dish with cooking spray.

Spread ½ cup of the salsa into a 9x13" baking dish.

In a bowl, mix the chicken with 1 cup of the salsa.

In a small skillet, heat 7 Tablespoons of Canola or vegetable oil over medium-high heat. Working with 1 tortilla at a time, submerge in the oil for a few seconds, then transfer to paper towels to drain, keeping the tortillas in a single layer.

Divide the chicken mixture among the tortillas, spooning about 1/3 cup in a line down the center of each. Roll them up and line them in the prepared baking dish. Pour the remaining 1 cup of

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salsa over the enchiladas.

Cover the dish with foil and bake until hot and golden, 20-25 minutes. Uncover, sprinkle with the cheese and bake until the cheese is melted and the salsa is bubbling, about 5 minutes longer.

Serve with the lettuce and more sour cream.

To see the recipe for the Tomatillo Salsa [click here](#).

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