Enchiladas Suizas

Side Sprinkle Simmer Bake Fry Add Prepare Cover

Melt Serve Topping Preheat Careful Rolled Minutes

step 1

_____ salsa verde: _____ butter in saucepan over medium heat. Saute the onion until soft. Stir in the flour. _____ the broth, then add the chiles, garlic, salt, and cumin. _____ about 15 _____ to blend flavors, then set aside. _____ oven to 350 degrees F (175 degrees C.)

step 2

In a heavy skillet, lightly _____ tortillas in shallow oil, being _____ not to make them too crisp to roll. Combine the cheeses and keep 1/2 cup aside for _____. Dip each tortilla in salsa verde (both sides.) Place 2 heaping tablespoons chicken and about 2 tablespoons cheese down the center of each; roll and place seam side down in a shallow dish.

step 3

After all the _____ tortillas are in the dish, spoon additional csalsa verde over them and then _____ evenly with heavy cream. _____ with remaining 1/2 cup cheese mixture, and with the green onions.

step 4

_____ uncovered in preheated oven for 20 minutes. _____ immediately, garnished with the olives, cherry tomatoes, and with additional salsa on the _____

LIVEWORKSHEETS