

Enchilada Suissa

Warren & Jan Witte

2 T butter	4 C cooked chicken, shredded
1 C onion, chopped	2 cans condensed cream of chicken soup
½ C canned green chiles, chopped	1 C sour cream
1C corn kernels	12 6-inch corn tortillas
1 t ground cumin	2 C tomatillo sauce (see recipe below)
1 t salt	2 C swiss cheese, grated
¼ t cayenne pepper	

Preheat the oven to 350 degrees. Coat a 9 x 13 baking dish with nonstick cooking spray.

In a 10 inch sauté pan over medium heat, melt the butter; add the onion, and cook, stirring, until softened, 3 to 4 minutes. Add the chiles, corn, cumin, salt and cayenne and cook, stirring, for another 2 minutes. Remove the vegetables from the heat and stir in the cooked chicken.

In a small mixing bowl, whisk together the soup and sour cream and stir 1 cup of it into the chicken and vegetable mixture. Spread a thin layer of the soup mixture over the bottom of the prepared baking dish.

Place 2 tablespoons of the chicken mixture down the center of each tortilla, and then roll up the tortilla and place it seam side down in the baking dish. Repeat with the remaining tortillas and filling. Cover the enchiladas with the remaining soup mixture, then apply the tomatillo sauce in stripes across the top. I bake the casserole for 35 to 40 minutes until the sauce is bubbling. Then I cover the casserole with the Swiss cheese and return to the oven until the cheese is melted, if you add the cheese when you first put the casserole in the oven you lose all of the cheese or it burns.

Tomatillo Sauce

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1 T vegetable oil	2 cloves garlic, minced
1 large onion, sliced	1 envelope :ipton Savory Herb & Garlic Soup Mix
½ C canned roasted green chiles, peeled & cut into half-rounds	1 13oz can tomatillos, drained

In a 2 quart saucepan, heat the oil over medium heat; add the onion, and cook, stirring, until softened, 3 to 4 minutes. Add the chiles and garlic and cook, stirring, until they are softened but not brown, about 3 minutes. Add the soup mix and tomatillos and simmer the sauce for 10 minutes.

Remove the pan from the heat, let the sauce cool, and then puree it in a food processor or blender, The sauce can be refrigerated for up to 5 days.