

ENCHILADAS SUIZAS

SERVES 4 | 1 HOUR, 20 MINUTES

These decadent enchiladas are named "Swiss" because of all the cream and cheese they contain. The recipe is generally credited to a Mexico City coffee shop called Sanborns.



TOMATILLO CREAM SAUCE

- ¾ lb. tomatillos, husked and rinsed
- 1 tbsp. vegetable oil
- 1 tbsp. minced shallot
- 2 thyme sprigs
- ¾ tsp. kosher salt
- ½ tsp. pepper
- ¼ cup dry white wine
- 1 pt. heavy whipping cream
- ¼ tsp. sugar

ENCHILADAS

- Vegetable oil
- 8 white corn tortillas (7 in.)
- 2 cups thinly sliced cooked chicken breasts

- 8 oz. queso fresco, crumbled
- 4 oz. Oaxaca cheese, pulled into shreds

GARNISHES

- ½ cup crumbled queso fresco
- 2 tbsp. chopped cilantro
- ¼ red onion, thinly sliced
- ¼ cup crema, thinned with a little milk, if needed, so it's pourable
- 8 oz. chorizo or longaniza, removed from casings, crumbled, and cooked; optional
- Pico de gallo

1. Make sauce: Preheat broiler with rack on rung closest to heat. Set tomatillos on a foil-lined rimmed baking sheet. Broil, turning once, until blackened, 10 minutes. Purée in a blender. Measure ¾ cup and set aside. Set oven to 350°.

2. Heat oil in a medium saucepan over medium heat, then add shallot and cook until translucent, 2 to 3 minutes. Add thyme, salt, and pepper and cook until shallot starts to brown, 1 minute. Immediately add wine and reduce until almost gone, 2 minutes. Stir in cream, tomatillo purée, and sugar. Cook over medium-high heat, stirring often, about 5 minutes, then reduce heat and simmer until sauce thickly coats a metal spoon, 3 to 5 more minutes. Set aside.

3. Make enchiladas: Heat 2 large frying pans over medium-high heat. In first pan, pour ¼ in. oil and heat until shimmering. Working with 1 tortilla at a time, cook in dry pan, turning once, until softened, 10 to 20 seconds, then in oil, turning once, until puffy and softened but not crisp, 10 to 15 seconds. Arrange in a single layer on paper towels.

4. Lay tortillas flat on a work surface. Arrange chicken and queso fresco down the centers. Roll closed and set, seams down, in a 9- by 13-in. baking dish (with no sauce on the bottom). Pour sauce over enchiladas; top with Oaxaca cheese.

5. Bake until cheese melts and sauce is bubbling, 20 minutes.

6. Garnish with queso fresco, cilantro, onion, and a drizzle of crema (from a squeeze bottle, if you have one). Add chorizo if you like and serve with salsa.

PER SERVING 1,022 CAL., 66% (672 CAL.) FROM FAT, 40 G PROTEIN, 75 G FAT (37 G SAT.), 53 G CARBO (6.4 G FIBER), 1,041 MG SODIUM, 245 MG CHOL