Enchiladas Suizas

Chicken

1 pound boneless, skinless chicken breasts

2 garlic cloves

2 bay leaves

3/4 teaspoon salt

1/4 teaspoon black peppercorns

Sauce

3 serrano chilies

1 1/2” slice of white onion

1 pound tomatillos, husks and skins removed

2 garlic cloves

1/2 cup cilantro, chopped

3/4 teaspoon sugar

1/2 teaspoon salt

1/2 cup Mexican crema

Enchiladas

1/3 cup canola oil

8 (6 inch) corn tortillas

1/4 teaspoon oregano

1 cup Monterrey Jack cheese, shredded

1 cup crumbled cojita cheese

Bring 2 1/2 cups water, chicken, garlic, bay, salt and peppercorns to a simmer.

Cook until chicken is cooked through.

Remove chicken.   Let cool.  Shred into 1/2" pieces.

Cut 1 serrano in half.

Remove seeds.

Add to empty saucepan with a 1/2" slice of onion, garlic and tomatillos.

Add water to cover vegetables and bring to simmer.

Cook 20 minutes or until tomatillos are tender.

Use a slotted spoon to transfer tomatillos, onion, garlic to blender.

Add cilantro, sugar, salt and crema.

Blend until smooth.

Heat oil in skillet.

Add 1 tortilla at a time and cook 5 seconds on each side until puffed.

Transfer to paper towel lined baking sheet and repeat with remaining tortillas.

Discard oil and wipe skillet dry.

Season chicken with oregano, salt and pepper.

Spoon 1/4 cup sauce into bottom of skillet.

Place 1/4 cup chicken in on each tortilla and roll tightly.

Place enchiladas in skillet.

Spread 1/3 cup sauce over enchiladas.

Sprinkle Monterrey Jack cheese over top.

Put in a 425 oven and bake until cheese is melted.  (12 minutes)

Simmer remaining sauce in saucepan.

Divide between 4 meal bowls.

Arrange 2 enchiladas over each bowl of sauce.

Garnish with cilantro, cojita and chopped onion.