

Chicken Verde

Ingredients:

- 1 to 1-1/2 lbs Chicken. (Preferably, boneless white meat)
- 4 oz. Philadelphia Cream Cheese
- Seasoning: Oregano - 1/2 teas. Optionally add to taste: Ground Cumin - 1/4 teas; Garlic Powder - 1/4 teas; and Ground Black Pepper - 1/8 teas
- Optional: 1 10-oz box of frozen, chopped Spinach. Thoroughly defrost and squeeze out all excess water. (This was an innovation by Mrs. T that yields a 'super green' version. It is the primary way she makes the recipe.)
- 2-3 7-oz cans of Herdez Salsa Verde (medium heat or to taste)
- 1 Cup Shredded Monterey Jack or Mozzarella
- 6 Flour Tortillas. (Freeze unused tortillas.)
- Garnishment (to taste): Chopped Black Olives, Chopped Radishes, or whatever

Steps:

- Cook Chicken until almost done. (Some pink is good since additional cooking is performed in succeeding steps.)
- Remove Chicken. Let cool. Remove from bone. Pull apart for shreds.
- Pre-heat oven at 350 F.
- Heat a skillet over burner at Low-to-Medium heat. Add Chicken (from step 2), Philadelphia Cream Cheese, Seasoning, optional Spinach, and 1/2 - 2/3rds of Verde Salsa. Stir and simmer until Cream Cheese melts and mixture thickens (about 10-15 minutes). When this step is almost done, stir in 1/2 of the Shredded Cheese.
- Spray a large rectangular (approx 13"x9") Pyrex baking dish with PAM. Assemble enchiladas:
 - Spoon in about 1/10 lb of the Chicken mixture (from Step 4).
 - Roll up and place seam side down onto dish. Repeat until all the mixture is used.
 - Top with remaining Verde Salsa and Monterey Jack. (Particularly, the ends so they don't dry out.)
- Bake uncovered about 15 minutes. Remove. Add Garnishment.

Hints:

- Chicken can be boiled and cooled ahead of time, but for good sanitation, totally cook the meat in this case.
- Caution – Different brands of Salsa Verde vary in how hot they taste.
- For a low carb/calorie version, delete the Tortillas and bake the Chicken mixture (Step 6) in individual baking/serving dishes, topped with cheese.
- For a "Red" version, substitute Pace Picante sauce and corn tortillas for Verde Salsa and flour tortillas, and delete the optional Spinach. (Actually, we have adapted the recipe from this 'Red' version in the newspaper.)

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