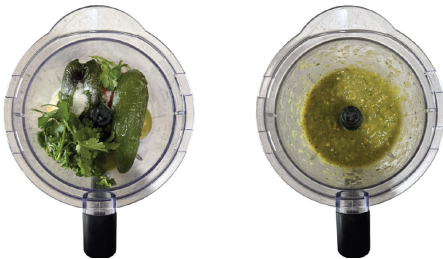


# ENCHILADAS VERDES

## STEP-BY-STEP



Roast tomatillos, tomatoes, jalapeño, onion, and garlic on a sheet pan with oil at 425° F for 10 minutes.



Once softened and charred, blend roasted vegetables with cilantro and salt.



Spray 2" full size steam table pans with pan release.

Spread 3/4 cup salsa to coat 3/4 of each pan.



In a large bowl or container, combine shredded chicken and cheeses.



Add a #16 disher of chicken mixture onto each tortilla and roll up tightly.

Place seam side down in pan.

Create 3 rows of 10.



Pour remaining salsa (~2 3/4 c) on top of the enchiladas and sprinkle with 6 oz cheese.

Bake at 350° F for 12-15 minutes.