

# Enchiladas Suizas

Time: 50 min including prep and baking Yield: 2-3 servings

## Ingredients:

- 9 tomatillos, husked and rinsed
- ¼ white onion
- 2 serrano chiles (or jalapeños for a more mild sauce)
- 2 cloves garlic
- ¼ bunch fresh cilantro
- Salt and pepper
- ½ cup Mexican crema (can substitute with sour cream)
- ½ cup heavy cream
- Vegetable oil for frying
- 6 corn tortillas
- 1 ½ cups cooked chicken, shredded or finely diced
- ½ cup shredded Oaxaca cheese (or Monterey Jack or Mozzarella)

## Directions:

1. Preheat oven to 400F.
2. Put the tomatillos, onion and both chiles in a medium heavy saucepan, cover with water and bring to a boil over medium-high heat. Boil until the tomatillos turn an olive-green color, about 10 minutes. Drain and transfer the tomatillos, onions and chiles to a blender. Add the garlic and cilantro and blend until smooth. Season with salt and freshly ground black pepper.
3. Mix the Mexican crema and heavy cream together in a small bowl and season with salt. Set aside.
4. Heat 4 tablespoons oil in a small skillet over medium-high heat. Fry the tortillas until golden but still pliable, about 10 seconds per side, using more oil if needed. Transfer to paper towels to drain.
5. Place the tortillas on a work surface. Divide the shredded chicken evenly among the tortillas and roll up each like a cigar. Spread 1/3 cup of the sauce in a 13-by-9-by-2-inch glass baking dish. Arrange the enchiladas in 1 layer, seam-side down, snugly inside the dish. Pour the rest of the sauce over the enchiladas. Drizzle the cream mixture on top and sprinkle the cheese all over.
6. Bake until the cheese is melted and starting to brown in spots, about 20 minutes. Serve immediately.

# Fresas con Crema

Fresas con Crema is a traditional Mexican dessert recipe that's made with sweetened condensed milk, whipping cream, sour cream, and strawberries.

Prep Time 10 mins

Yield: 4 servings

Total Time 10 mins

## Ingredients

- 16 ounces fresh strawberries , hulled
- 8 ounces sour cream (or plain greek yogurt)
- 1/3 cup evaporated milk
- 1/3 cup heavy whipping cream
- 7 ounces sweetened condensed milk , la lechera
- 1 ½ teaspoons vanilla extract

## Instructions

1. Slice the strawberries into thin slices.
2. Add the sour cream, evaporated milk, heavy cream, sweetened condensed milk and vanilla to a mixing bowl. Beat with electric mixers for 2 minutes.
3. Spoon 1/2 cup of fresh sliced strawberries into a cup. Pour 1/2 cup of the cream mixture over the top.
4. Serve with whipped cream on top, if desired.

# Mango with Cilantro, Coconut, and Chile Powder

Yield: serves 2

Time: 10 minutes

## Ingredients

- 1 ripe mangos, peeled, pitted, and sliced into cubes
- 1 tbsp. fresh lime juice
- 1/2 tsp. New Mexican chile powder
- kosher salt, pinch
- packed cilantro leaves, 2 tbsp
- shaved unsweetened coconut, 2 tbsp

## Instructions

1. Arrange mango in an even layer on a serving platter. Sprinkle with lime juice, chile powder, and salt. Garnish with cilantro and coconut.