

ENCHILADAS SUIZAS (Chicken or Vegetarian)

Serves 6

1 jar (350 gr) of CHEZWaWa small-batch Salsa Pipián **

2 to 3 chicken thighs, no skin or bones (or 4 Belgian endives)

500 ml of sour cream (crème épaisse) or heavy cooking cream (min. 30% fat)

1 + 1 teaspoon salt

12 corn tortillas **

250 grams of shredded emmenthal or jack cheese

(optional 3 fresh or pickled jalapeños **)

(optional 100 grams of black beans ** soaked overnight – then change water and boil until tender about 45-60 minutes)

Boil the chicken thighs in a pot of water with 1 teaspoon of salt until tender (about 30 minutes). Drain and remove chicken, then chop into small pieces when cool.

(Vegetarian version: Boil the Belgian endives in a pot of water with 1 teaspoon of salt for 5 minutes. Drain and remove endives, then chop into small pieces when cool)

Put chicken (or endive) into a medium-size bowl and mix with the jar of salsa pipian and 2 tablespoons of the sour cream. (optional: add the jalapeños chopped, and/or the cooked black beans)

Put the remaining sour cream into another medium-size bowl and mix in the remaining 1 teaspoon of salt.

Heat a frying pan and place each tortilla inside until limp (about 15 seconds on each side), then dip into cream, and fill with 2 spoonfuls of chicken (or vegetarian) mixture. Roll and place each one into ungreased pan, flap side down. Repeat until all 12 tortillas are filled and placed side by side in the pan (usually 6 x 2 depending on the size of the pan).

Pour remaining cream over and sprinkle with the cheese.

Baked uncovered at 200°C for 15 to 20 minutes. Serve warm and top with extra sour cream and salsa pipian on the side if desired.

*** Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*