

# Sanborns' Swiss Chicken Enchiladas

Yield: 6 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chicken-enchiladas-recipe>

## Ingredients:

- 1 1/2 pounds tomatillos husked, scrubbed and rinsed, and quartered
- 2 garlic cloves peeled
- 1/2 cup white onion coarsely chopped
- 2 serrano chiles stemmed, seeding optional
- 1 1/2 cups cilantro leaves coarsely chopped, and upper part of stems
- 1 teaspoon sea salt or kosher, or to taste
- 1/4 cup water
- 1 tablespoon canola oil
- 1 cup chicken broth or vegetable broth, or water, homemade or store-bought
- 1 cup cream Mexican style, Latin-style cream, or heavy cream
- 12 corn tortillas
- 3 cups cooked chicken shredded
- 3 cups muenster cheese or Oaxaca, grated

## Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 155 milligrams
4. Fat: 44 grams
5. Fiber: 6 grams
6. Protein: 41 grams
7. SaturatedFat: 21 grams
8. Sodium: 920 milligrams
9. Sugar: 6 grams

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