

Victoria's Kitchen

Recipes Made with Love

Victoria's Enchiladas Suizas

A Comfort Wrapped in Green

Some dishes do more than satisfy hunger.

They bring everyone back to the table.

In Valentín's Reflection, Victoria understands that food can hold what words sometimes cannot: comfort, tenderness, memory, and the quiet promise that someone cares.

These enchiladas suizas are one of those meals. Soft corn tortillas are filled with tender shredded chicken, covered in a creamy roasted tomatillo salsa, topped with melted cheese, and baked until warm, golden, and irresistible.

"Good food feeds the body.
Shared meals feed the soul."

-Victoria



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The salsa is bright.

The cream is gentle.

The cheese brings everything together.

And with every bite, this dish reminds us that home is not only a place...

Sometimes, it is a flavor we remember.

From Victoria's Recipe Journal

"Whenever I wanted the house to feel warmer, I made enchiladas.

Not because they were complicated...

but because everyone smiled when they saw them coming to the table."



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Victoria's Enchiladas Suizas

Serves: 4-6

Ingredients

For the Enchiladas

- 
- 12 corn tortillas
 - 3 cups cooked shredded chicken
 - 2 cups shredded Monterey Jack cheese, Oaxaca cheese, or mozzarella
 - ½ cup Mexican crema or sour cream
 - Vegetable oil, for softening the tortillas
 - Fresh cilantro, for garnish
 - Thinly sliced white onion, for garnish

For the Salsa Verde

- 
- 1½ pounds tomatillos, husked and rinsed
 - 2 poblano peppers
 - 2 serrano peppers, or to taste
 - 2 garlic cloves
 - ¼ white onion
 - ½ cup chicken broth
 - ½ cup Mexican crema or sour cream
 - 1 tablespoon olive oil
 - Sea salt to taste



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Instructions

Roast the Salsa Ingredients

1. Place the tomatillos, poblano peppers, serrano peppers, garlic, and onion on a baking sheet.
2. Roast under the broiler until the tomatillos soften and the peppers are lightly charred.
3. Turn as needed so the ingredients roast evenly.
4. Remove from the oven and let cool slightly.
5. Peel as much of the blistered skin from the poblano peppers as possible.
6. Remove the stems and seeds from the poblanos.

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Prepare the Salsa Verde

1. In a blender, combine the roasted tomatillos, poblanos, serranos, garlic, onion, and chicken broth.
2. Blend until smooth.
3. Heat olive oil in a saucepan over medium-low heat.
4. Pour in the blended salsa.
5. Simmer gently for 5–7 minutes.
6. Stir in the Mexican crema.
7. Season with sea salt to taste.
8. Do not boil after adding the crema; keep the salsa warm and smooth.

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Prepare the Tortillas

1. Warm a small amount of vegetable oil in a skillet.
2. Lightly pass each tortilla through the oil for a few seconds, just enough to soften.
3. Place the tortillas on paper towels to remove excess oil.

Assemble the Enchiladas

1. Preheat the oven to 350°F.
2. Spread a thin layer of salsa verde on the bottom of a baking dish.
3. Fill each tortilla with shredded chicken.
4. Roll gently and place seam-side down in the baking dish.
5. Pour the warm salsa verde over the enchiladas.
6. Sprinkle generously with shredded cheese.
7. Bake for 15–20 minutes, or until the cheese is melted and the sauce is bubbling gently.

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Serve

1. Serve hot.
2. Add a drizzle of Mexican crema if desired.
3. Garnish with fresh cilantro and thinly sliced white onion.
4. Serve with Mexican rice, beans, or a simple fresh salad.

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Victoria's Tip

The secret to enchiladas suizas is tenderness.

Do not rush the salsa.

Do not drown the tortillas.

Let the chicken stay moist.

Let the cheese melt slowly.

And let the table fill with the aroma before calling everyone to eat.

Because some meals do not need to announce themselves...

They simply enter the room,
and everyone knows they are home.

Buen provecho.

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Shared meals feed the soul."

—Victoria