

## Smoked chicken Enchiladas with green chili sauce

2 -whole chickens smoked and meat pulled from carcass  
1- Onion chopped small dice sauté till soft  
4- small cans diced green chilies  
1/4-cup feta cheese you can use queso fresco if it is available  
1/2- cup shredded white cheese (montereyjack,pepperjack,,Fontina choice is yours)  
2-tblspn chicken base  
1/8- cup approx 2oz cilantro chopped  
18-20 Yellow corn tortillas 1-cup Veg oil  
(Heated to 200 degrees approx)

### Sauce

4-small cans green chilies  
1-can chicken broth  
2-cloves garlic  
1-can roasted Tomatillo  
harina de masa to thicken  
Blend

Dip tortillas in warm oil for approx 6 seconds stuff with filling, and roll, place in sprayed pan or oven safe dish cover with additional cheese and sauce