



(CILANTRO)
Often found in Mexican cooking, this herb has a distinctly pungent flavor. Store cilantro in the refrigerator for up to one week.

**3-
QT**

Chicken and Tortillas with Tomatillo Sauce

PREP: 40 minutes BAKE: 30 minutes OVEN: 350°F

- 1 pound skinless, boneless chicken thighs
- 1 teaspoon salt
- 2½ pounds fresh tomatillos, husked and quartered*
- 3 cloves garlic, halved
- 2 fresh jalapeño chile peppers, stemmed, seeded, and cut up**
- 2 cups shredded Mexican-style four-cheese blend
- ½ of an 8-ounce package cream cheese, softened
- 1½ teaspoons chili powder
- Nonstick cooking spray
- 8 8-inch flour tortillas
- Cherry tomatoes, quartered (optional)
- Fresh snipped cilantro (optional)

1 Preheat oven to 350°F. In a large saucepan combine chicken thighs and enough cold water to cover; add ½ teaspoon of the salt. Bring to boiling over high heat; reduce heat to medium-low. Simmer, covered, about 15 minutes or until chicken is tender. Using a slotted spoon, transfer chicken to a large bowl; let cool. Discard cooking liquid. When chicken is cool enough to handle, use two forks to pull meat apart into shreds. Set aside.

2 Meanwhile, bring a large pot of water to boiling. Add tomatillos and cook for 3 minutes; drain. Transfer tomatillos to a food processor or blender; add garlic, chile peppers, and the remaining ½ teaspoon salt. Cover and process or blend until smooth.

3 In a medium bowl combine shredded cheese, cream cheese, and chili powder, stirring with a wooden spoon until combined.

4 Coat a 3-quart rectangular baking dish with cooking spray. Spoon one-third of the tomatillo mixture into the prepared baking dish. Lay 2 of the tortillas over the tomatillo mixture. Top with half of the chicken and half of the cheese mixture. Top with another 2 tortillas, another one-third of the tomatillo mixture, and 2 more tortillas. Top with the remaining chicken and the remaining cheese mixture. Top with the remaining 2 tortillas and the remaining tomatillo mixture. Cover with foil.

5 Bake about 30 minutes or until heated through and bubbly around the edges. If desired, top with cherry tomatoes and cilantro. Makes 8 servings.

***TEST KITCHEN TIP:** If you can't find fresh tomatillos, use 5 cups quartered canned tomatillos. Do not cook in boiling water. Combine in food processor with garlic, chile peppers, and the remaining ½ teaspoon salt. Continue as directed.

****TEST KITCHEN TIP:** Because chile peppers contain volatile oils that can burn your skin and eyes, avoid direct contact with them as much as possible. When working with chile peppers, wear plastic or rubber gloves. If your bare hands do touch the peppers, wash your hands and nails well with soap and warm water.

PER SERVING: 445 cal., 23 g fat (10 g sat. fat), 94 mg chol., 790 mg sodium, 36 g carbo., 3 g fiber, 24 g pro.

A CASSEROLE BY ANY OTHER NAME

Most days, life is a juggling act. But the stove-top heroics involved in putting a meal on the table are not a uniquely American challenge. That's why simple, satisfying casserole solutions can be found in cultures all around the world. With so many options, the only thing left to juggle is which country you'll dine from tonight.

Cassoulet

Originating in southwestern France, where it remains a local tradition, this unfathomably hearty casserole is made in a large pot. The multiday process melds confit of duck (duck that is salted and slowly coaxed to tenderness in its own fat), sausage, white beans, and herbs beneath buttery bread crumbs.

Choucroute garnie

This Alsatian specialty indulges the appetite with its medley of sausage and all manner of salted pork, including hocks and chops. It is simmered alongside sauerkraut, often with white wine, potatoes, and juniper berries.

Moussaka

Common to eastern Mediterranean cultures, this minced meat dish differs dramatically from one country to the next. Whether neatly layered or jumbled together, the dish typically includes some combination of lamb, pork, or beef, along with eggplant, tomato, and a white sauce that becomes creamy and bubbly during baking.