

# THE GENNY

Weekly Sales through 5/7



Bear Naked  
Granolas  
2 for \$7  
Both Stores



Chi Chi's  
Tortillas, all varieties  
2 for \$4  
Both Stores



Tate's  
Cookies, all flavors  
\$3.99  
Both Stores



Crav'n  
Cookies, all flavors  
\$1.59  
Albany



Crav'n  
Frozen Skillet Meals  
\$3.99  
Albany



BelGioioso  
Parmesan or Blue  
\$3.99  
Both Stores



Conventional  
Tomato Clusters  
\$1.39/lb  
Both Stores



Organic  
Bartlett Pears  
\$1.59/lb  
Craftsbury



Cedar's  
8oz Hummus  
\$3.49  
Both Stores



Jasper Hill  
Sherry Gray  
\$10.99  
Craftsbury



Bota Box  
Dark Malbec  
\$17.99  
Albany



Upper Pass  
Cloud Drip  
\$17.49  
Craftsbury

## Chicken Enchiladas

Recipe Adapted from NY Times

### Ingredients:

1 1/4 lb. shredded Genny Buttermilk-Herb Roast Chicken  
2 cans whole tomatillos, drained, quartered  
1 small white onion, peeled and chopped  
1 clove of garlic, peeled and chopped  
1-2 jalapeno peppers, stemmed & seeded  
3-4 tablespoons chopped fresh cilantro  
Salt to taste  
1/2 cup neutral oil, like canola  
12 Chi Chi's flour & corn tortillas  
1 cup crumbled queso fresco, cotija or feta cheese  
1 cup sour cream

**Preparation:** Heat oven to 375, and make the salsa verde. Combine tomatillos, onion, garlic, jalapenos and cilantro in a blender or food processor and purée until smooth, adding water as needed to thin it out a little. Season with salt to taste. Prepare the tortillas: In medium sauté pan set over medium-high heat, heat oil until it begins to shimmer.

Using tongs or a wide spatula, place a tortilla in the hot fat; it should start to bubble immediately. Heat tortilla for about 10 seconds a side, until soft and lightly browned. Remove tortilla and set on a rack set over a baking pan, or just on a baking pan if you don't have a rack. Repeat with remaining tortillas, working quickly. Assemble the enchiladas: Use a ladle to put about 1/2 cup salsa verde in the bottom of a 9-by-13-inch baking pan and spread it out a little. Roll a few tablespoons of shredded chicken into each tortilla with a teaspoon or so of salsa verde and place it seam-side down in the pan, nestling each one against the last. Ladle salsa verde over top of rolled tortillas and sprinkle with about half the crumbled cheese. Transfer to oven and bake until sauce bubbles and cheese is melted, about 15 minutes. Dot with sour cream, sprinkle with remaining cheese and serve immediately.

