

# CHICKEN + GREEN CHILE TAMALE FILLING

adapted from [RickBayless.com](http://RickBayless.com)



## Ingredients

- 2 tablespoons fresh *masa* or *masa harina*
- 1 16-ounce bottle tomatillo salsa (salsa verde)
- 3 cups (lightly packed) coarsely shredded cooked chicken (rotisserie chicken works well!)
- Salt to taste

## Directions

- Pour 1/4 cup water into a small bowl and whisk in the *masa* or *masa harina* until thoroughly blended.
- In a medium (3-quart) saucepan, bring the salsa to a boil over medium-high heat. Strain in the *masa* mixture, and whisk until the mixture thickens slightly.
- Remove from the heat and let the sauce cool to room temperature.
- Scoop the chicken into a bowl and stir in the thickened salsa.
- Taste and season with more salt if you wish.

**Servings:** 2 to 3 cups, enough for 24 tamales