Shredded Chicken and Tomatillo Tacos

6 tomatillos, husked, washed, and grilled until blackened
1 serrano chile, grilled until blackened
Olive oil
1/2 small red onion, coarsely chopped
2 cloves garlic, coarsely chopped
1 cup chopped fresh cilantro
1 lime, juiced
2 tablespoons honey
1 1/2 cups shredded chicken (rotisserie is good)
8 corn or flour tortillas
1 cup crumbled queso fresco (mozzarella works well too)
Preheat the grill to medium. Add the blackened tomatillos and serrano to a small sauté pan and briefly sauté in a little olive oil on the grates of the grill.

Place the tomatillos, serrano, onion, garlic, cilantro, lime juice, and honey in a blender and blend until smooth. Place the tomatillo mixture in a large sauté pan and place on the grates of the grill. Bring the mixture to a simmer, add the chicken, and heat through.

Place the tortillas on the grill, and grill for 20 seconds on each side. Spoon the chicken mixture into the tortillas and top with a few tablespoons of queso fresco. Fold the tortillas in half and serve immediately.

Notes

You don't necessarily need to use your grill for this. We often do it all inside. Just throw the tomatillos and serrano right on the burner to blacken the skin and soften the flesh some.