

Enchiladas Rojas



Ingredients:

For the Enchilada Filling:

- 2 cups shredded cooked chicken, beef, or cheese (or a combination)
- 1 cup cooked and mashed black beans (optional)
- 1 cup diced onions
- 1 cup shredded cheese (cheddar or Mexican blend)
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- Salt and pepper to taste
- 1 tablespoon vegetable oil

For the Red Chili Sauce:

- 3 dried ancho chilies, stemmed and seeded
- 2 dried guajillo chilies, stemmed and seeded
- 2 cloves garlic, minced
- 1 can (14 oz) crushed tomatoes
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- Salt and pepper to taste

- 1 tablespoon vegetable oil

For Assembling and Baking:

- Corn tortillas
- Additional shredded cheese for topping
- Chopped fresh cilantro and sliced green onions for garnish

Instructions:

1. Prepare the Filling:

- In a skillet, heat vegetable oil over medium heat.
- Sauté diced onions until softened.
- Add shredded cooked chicken (or beef) to the skillet. If using beans, add them as well.
- Season with ground cumin, chili powder, salt, and pepper. Cook until everything is well combined and heated through.
- Remove from heat and stir in shredded cheese until melted. Set aside.

2. Prepare the Red Chili Sauce:

- Toast dried ancho and guajillo chilies in a dry skillet until fragrant. Soak them in hot water for about 15-20 minutes until softened.
- In a blender, combine the soaked chilies, minced garlic, crushed tomatoes, ground cumin, dried oregano, salt, and pepper. Blend until smooth.
- In the same skillet, heat vegetable oil over medium heat. Pour the chili sauce into the skillet and simmer for about 10-15 minutes, stirring occasionally. Adjust seasoning if needed.

3. Preheat the Oven:

- Preheat your oven to 375°F (190°C).

4. Assemble the Enchiladas:

- Warm the corn tortillas in a dry skillet or microwave until pliable.
- Spoon a portion of the filling onto each tortilla, roll it up, and place it seam side down in a baking dish.

5. Top with Red Chili Sauce:

- Pour the prepared red chili sauce over the rolled enchiladas, ensuring they are well coated.
- Sprinkle additional shredded cheese over the top.

6. Bake:

- Bake in the preheated oven for about 15-20 minutes, or until the cheese is melted, and the enchiladas are heated through.

7. Garnish and Serve:

- Remove the enchiladas from the oven.
- Garnish with chopped fresh cilantro and sliced green onions.
- Serve hot.

Enjoy your homemade Enchiladas Rojas! They can be served with rice, beans, and a side of guacamole or salsa.