



Folded Enchiladas

From *America's Test Kitchen* Season 15: Beefing Up Mexican Favorites

WHY THIS RECIPE WORKS:

Folded enchiladas are a side dish, not an entrée like stuffed enchiladas. To make them, we whip up a quick tomato/guajillo chile sauce in the blender. We then warm the tortillas in the microwave, fold them in quarters, and arrange them in a baking dish. To serve, we heat the dish in the microwave and then garnish it with crumbled queso fresco and chopped onion.

Serves 4 to 6 as a side dish

These simple enchiladas were developed to be served as part of a larger meal with carne asada, beans, and salad, but they can be eaten anytime. Feta cheese can be substituted for the queso fresco. Guajillo chiles are tangy, with just a bit of heat.

INGREDIENTS

- 2/3** ounce dried guajillo chiles, wiped clean
- 1** (8-ounce) can tomato sauce
- 1** cup chicken broth
- 1** tablespoon vegetable oil
- 1** garlic clove, peeled and smashed
- 1** teaspoon white vinegar
- 1/4** teaspoon ground cumin
- Salt
- 12** (6-inch) soft corn tortillas
- Vegetable oil spray
- 1** small onion, chopped fine
- 2** ounces queso fresco, crumbled (1/2 cup)

INSTRUCTIONS

1. Toast guajillos in 10-inch nonstick skillet over medium-high heat until softened and fragrant, 1 to 2 minutes per side. Transfer to large plate and, when cool enough to handle, remove stems and seeds. Place guajillos in blender and process until finely ground, 60 to 90 seconds, scraping down sides of blender jar as needed. Add tomato sauce, broth, oil, garlic, vinegar, and cumin to blender and process until very smooth, 60 to 90 seconds, scraping down sides of blender jar as needed. Season with salt to taste.

2. Place 1 cup enchilada sauce in large bowl. Spray both sides of tortillas with oil spray and stack on plate. Microwave, covered, until softened and warm, 60 to 90 seconds. Working with 1 tortilla at a time, dip into sauce in bowl to coat both sides, fold in quarters, and place in 8-inch square baking dish (enchiladas will overlap slightly in dish).

3. When ready to serve, pour remaining sauce evenly over enchiladas. Microwave enchiladas until hot throughout, 3 to 5 minutes. Sprinkle evenly with onion and queso fresco. Serve.
