



Upscale Cheese Enchiladas

Serves 24

Ingredients:

24 Mission® 6" Yellow Corn Tortillas (06942)

Vegetable Oil

1 1/2 cups fresh Corn Kernels

1 1/2 cups Monterey Jack Cheese , shredded

1 1/2 cups Goat Cheese , crumbled

1 1/2 cups Queso Fresco , crumbled

3/4 cup Mozzarella Cheese , shredded

3/4 cup roasted, Red Bell Pepper Strips (from a jar)

1/2 cup fresh Cilantro , chopped

Guajillo Sauce (see Related Recipe)

Sour Cream

Shredded Lettuce

Directions:

1. Preheat oven to 350 degrees F.

2. Fill a sauté pan with vegetable oil (about 1/2 inch from the bottom) and heat over high heat. Place 1-2 tortillas in pan and quickly fry on both sides. Do not allow tortillas to crisp, tortillas should be pliable. Remove from heat immediately and place on paper towel-lined surface. Set aside until ready to use.

3. Heat a sauté pan over high heat. When pan is very hot, place corn kernels in pan and toast until brown marks appear. Remove from heat. Place corn in a large mixing bowl and add cheeses, pepper strips and cilantro, toss.

4. Place guajillo sauce in a shallow bowl dip a tortilla in the sauce and lightly coat both sides. Fill the tortilla with approximately 1/3 cup of the cheese mixture. Roll up the tortilla and place in a casserole dish. Repeat process.

5. Place dish of enchiladas in oven and bake until heated throughout, about 20 minutes. Remove from oven and garnish with sour cream and lettuce. Serve.



Recipes

MISSIONFOODSERVICE.COM

Image not found

Guajillo Enchilada Sauce

Serves 1

Ingredients:

1 cup Mission® Pre-Fried Tri-Color Triangle Tortilla Chips (08613)
4 Ancho Chiles , seeded and toasted
5 Guajillo Chiles , seeded and toasted
7 cloves Garlic , peeled and minced
1 large Onion , diced
6 cups Chicken Broth
5 large Roma Tomatoes , stemmed and chopped
2 Tbsp. Granulated Sugar
2 tsp. Salt

Directions:

1. Place all ingredients except Mission® tortilla strips in a stock pot. Bring to a boil, then reduce to simmer for 30-40 minutes. Chilies should be very soft. Place chile mixture and chips in blender and puree thoroughly.