



Recipes

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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.





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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.