



Kashmiri Masala Enchiladas

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

- 24 each 6" White Corn Tortillas (10630)
- 2.5 oz. Kashmiri Masala Paste
- 1 1/4 cups Water
- 37.5 oz. Tomato Puree
- 1 1/4 tsp. Garam Masala
- 3/4 cup Heavy Cream
- 2 Tbsp. Vegetable Oil
- 1 cup Carrots , diced
- 1 1/2 cups Red Bell Peppers , diced
- 1 1/2 cups Green Bell Peppers , diced
- 3 cups Chickpeas , cooked , drained and rinsed
- Paneer , crumbled , see related recipe
- Basmati Rice , cooked , as needed

Directions:

1. In a large stock pot over medium heat, combine Kashmiri masala paste and water. Mix well to combine. Add tomato puree and garam masala seasoning. Mix together. Allow to simmer and reduce by 1/3. Slowly whisk in cream until well combined. Reserve hot.
2. Pre-heat convection oven to 350°F.
3. In a large sauté pan over medium heat, add oil. Sauté carrots and peppers for 8-10 minutes. Add chickpeas and sauté for additional 5-7 minutes. Remove from heat, add crumbled paneer. Reserve.
4. To serve: On 2 tortillas, place 1 tbsp. of Kashmiri sauce and spread. Place 1/4 cup of vegetable and paneer mixture into each tortilla, roll so fold is facing down, and place into a greased baking dish. Top the two enchiladas with 1/4 cup (2.0 oz.) of Kashmiri sauce. Cover with aluminum foil and bake for 15-20 minutes, or until heated through. Serve with a side of flavored basmati rice.



Recipes

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Paneer

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/2 gallon Whole Milk

4 Tbsp. Lemon Juice , fresh

Sea Salt , as needed

Directions:

1. In a large stock pot over medium heat, heat milk. Slowly bring to a boil, turn off heat, and add lemon juice 1 tbsp. at a time, stir until curds form. May need to adjust lemon juice by adding more or less, depending on how it curdles.

2. Place cheesecloth into a fine mesh strainer over another bowl, and pour curdled milk into cheesecloth, allowing liquid to drain through and curds to stay in cheesecloth. Allow to drain for 30 minutes, bring cheesecloth edges up and twist to tighten and press out liquid. Salt as needed. Reserve refrigerated.