



Recipes

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Enchiladas Rojas con Queso Fresco

Serves 6

Ingredients:

12 Mission® 6" Yellow Corn Tortillas (06942)
20 Guajillo Chiles , stemmed and seeded
2 Tbsp. White Vinegar
1 tsp. Oregano
1 Tbsp. Sugar
1 tsp. Garlic , minced
2 tsp. Salt
3 Tbsp. Vegetable Oil
4 cups crumbled Queso Fresco or
Monterey Jack Cheese , shredded
Cilantro Leaves for garnish

Directions:

1. Fill a stock pot with water and bring to a boil. Add chilies and cook until softened, about 15 minutes. Transfer to a blender with 1 1/2 cups of the liquid. Puree until thick and smooth. Add more liquid if needed. Strain into a bowl. Add vinegar, oregano, sugar, garlic, salt and combine.
2. Preheat oven to 350° F. Heat 3 tablespoons oil in a saucepan over moderately high heat. Add the sauce and bring to a boil, stirring constantly. The sauce should be thick. Add more water if necessary to bring to a pourable consistency. Remove from heat.
3. Heat 1/2" oil in a skillet over moderately high heat to 375° F. Add the tortillas one at a time turning over almost immediately. They may puff but should not stiffen. Tortillas should be flexible. Lay tortillas on paper towels and set aside.
4. Place 1 cup of Guajillo sauce on bottom of 13 x 9" baking dish. Dip a tortilla into the sauce and transfer to a plate. Spread 1/4 cup cheese down the center of the tortilla and roll up tightly. Repeat process with remaining tortillas. Transfer enchiladas, seam side down to baking dish. Pour remaining sauce over the enchiladas, followed by remaining cheese.
5. Cover with foil. Bake for 20 minutes. Garnish with cilantro and serve immediately.
6. Queso Fresco adds a wonderfully fresh flavor to any