

ENCHILADAS MINERAS

Recipe for 4

Ingredients

- ⚡ 12 tortillas
- ⚡ vegetable oil or lard
- ⚡ salt and pepper

SALSA

- ⚡ 1 quart of water
- ⚡ 10 guajillo chiles
- ⚡ 1 clove of garlic
- ⚡ 1 pinch of cumin, to taste
- ⚡ 1/2 teaspoon of dried oregano, to taste

FILLING

- ⚡ 15 ounces of ranchero cheese, crumbled
- ⚡ 1 finely chopped onion

GARNISH

- ⚡ 1 pound of potatoes, peeled and diced
- ⚡ 1 pound of carrots, peeled and diced
- ⚡ 4 ounces of ranchero cheese, crumbled
- ⚡ 1 romaine lettuce head, chopped
- ⚡ pickled jalapeño slices
- ⚡ Mexican cream (optional)



Preparation

Boil the guajillo chiles with the clove of garlic to rehydrate them in one quart of water. Set aside until cool and fully hydrated. Remove veins and seeds to reduce the spiciness of the salsa, if desired (guajillo chiles vary in how spicy they are, so do a taste test). Blend chiles and garlic with the water used for boiling and add cumin, oregano, salt, and pepper to taste.

Fry diced carrots and potatoes in oil or lard with a little salt and set aside.

Wet the tortillas in the sauce on both sides, and then fry in oil or lard for about one minute on each side (they should still be soft). Place tortillas on a plate, fill with crumbled ranchero cheese and chopped onion, and fold over. Cover with potatoes and carrots, and then garnish with chopped lettuce and thin jalapeño slices. Drizzle with cream, if desired.