

Chicken Enchiladas Rojas

Red chile sauce, rolled & baked - serves 4 to 6

Serves 4-6 • Prep 30 min • Bake 20 min • Enchiladas rojas

INGREDIENTS

The red sauce

- 4 guajillo chiles, stemmed and seeded
- 2 ancho chiles, stemmed and seeded
- 2 garlic cloves
- 1/4 white onion
- 1 tsp dried oregano
- 1/2 tsp ground cumin
- 2 cups chicken stock
- Salt to taste
- (Or 3 cups good store-bought red enchilada sauce)

To fill & assemble

- 12 corn tortillas
- 1/4 cup neutral oil (for softening)
- 3 cups cooked shredded chicken
- 2 cups shredded Monterey Jack or Oaxaca cheese
- 1/2 white onion, finely diced

To finish

- Mexican crema
- Crumbled queso fresco
- Diced onion and chopped cilantro

METHOD

1. Make the sauce: toast the chiles a few seconds, soak in hot water 15 minutes, then blend with garlic, onion, oregano, cumin, and the stock until smooth. Strain, then simmer 10 minutes and season with salt.
2. Warm each corn tortilla in a little hot oil for a few seconds per side until pliable - this is the step that keeps them from cracking or turning to mush.
3. Dip a softened tortilla in the red sauce, lay a line of chicken and a little onion down the center, roll it up, and set it seam-side down in a baking dish.
4. Repeat with all the tortillas, packing them snugly in the dish.
5. Pour the remaining sauce over the top, scatter with the cheese, and bake at 375F for about 20 minutes, until bubbling and melted.
6. Finish with a drizzle of crema, crumbled queso fresco, diced onion, and cilantro. Serve hot.

Tip • Softening the tortillas first is the single secret restaurants rely on - cold tortillas crack, and un-fried ones go soggy. Warm them and they hold.
