



Enchiladas Chipotle

INGREDIENTS

Filling:

1/2 pound ground beef or chicken cooked
4 ounces cheddar cheese and Parmesan mix, grated
1 cup minced onion

Chipotle Sauce:

2 teaspoons cornstarch
2 tablespoons Chipotle chile flakes or 1 tablespoon ground Chipotle chile
5 cloves garlic, minced
2 cups beef broth
2 teaspoons cumin
2 tablespoons sour cream

PREPARATION

Sauce:

Mix cornstarch with beef broth. Place pan over medium heat and whisk in the spices, garlic, and chilies. Simmer uncovered for 20 minutes. Whisk in sour cream. Place tortilla in sauce to soften it. Remove and place on a plate.

Assembly:

Fill tortilla with 1 Tbs. cheese, 1 Tbs. onion and 1 Tbs. beef or chicken.
Place the enchiladas in a pan. Repeat 12 times.
Cover the enchiladas with the Chipotle sauce.
Top with any remaining onions and cheese.

Baking:

Bake at 375 degrees F. for 10-13 minutes, just until the sauce bubbles.
Remove the pan from the oven and let it sit for 10 minutes.
Top the enchiladas with cilantro or green onion leaf.

Servings: 12