

# Beef Enchiladas

## SAUCE INGREDIENTS

|  |                      |                           |
|--|----------------------|---------------------------|
| 5 oz dried Pasilla Peppers               | 6 cups Hot Water     | 1/4 Tbsp Flour, as needed |
| 1 bulb/ 3 cloves/ 3 tsp of minced Garlic | 1/8 tsp Chili Powder | Salt- as needed           |

## FILLING INGREDIENTS

|                                   |                         |   |
|-----------------------------------|-------------------------|---|
| 1 lb ground beef                  | Salt, as needed         | 2 cloves garlic                               |
| 3 small to medium russet potatoes | Black pepper, as needed | 3/4 Tbsp Olive Oil                            |
| 1 medium onion                    | 1/8 tsp Cumin Powder    | 1/4 cup Mexican or Colby Jack Shredded Cheese |
| 1/4 cup cilantro                  | 1/8 tsp Chili Powder    |   |

## INGREDIENTS FOR BUILDING THE ENCHILADAS

|  |                                       |                   |
|--|---------------------------------------|-------------------|
| 5 Flour or 10 Corn Tortillas                 | 1 bunch Green Onion                   | 5 Tbsp Guacamole  |
| 2 cups Mexican or Colby Jack Shredded Cheese | 1 Can sliced Black Olives for Garnish | 5 Tbsp Sour Cream |
| 1 Cup Vegetable Oil, if using Corn Tortillas | 1-2 Jalapenos, to taste               |                   |

## DIRECTIONS

### For the sauce:

1. Soak 5 oz chili pasilla pods in hot water in a large mixing bowl or container (2-3 hours or until softened/rehydrated)
2. Remove the stems from the pasilla pods.
3. Cut 3 cloves in half or 3 tsp of minced garlic and add them to a blender.
4. Using a blender, Puree the softened pasilla peppers and garlic (add water from the soaking pods as needed to puree the peppers and garlic) consistency should be a wet sauce that will stick to the back of a spoon. \*If needed Add ¼ TBS flour and mix in until dissolved, if the liquid doesn't stick to the back of the spoon.
5. Pour chili pepper mixture into a sauté pan and heat to low. Monitor while other steps are prepped.
6. Add salt to taste.

### For the filling:

1. Peel and dice potatoes and onions into ¼ inch medium dice cuts, and mince garlic cloves, and the cilantro.
2. In a large Sauté pan add potatoes olive oil, and salt and pepper to taste, and the cumin powder.
3. Sauté the potatoes on low to medium heat until they are softened and cooked thoroughly. Add diced onions until they are sweated and translucent, with a slight browning to them. Add minced garlic, cook for 1-2 mins to ensure you do not burn the garlic.
4. Remove the potatoes and yellow onion sauté mixture and set aside.
5. In a large sauté pan brown/sauté 1 lb. of ground beef. Season with salt and pepper to taste and chili powder.
6. Add minced cilantro, potatoes, onion, 1/3 cup of the enchilada sauce into ground beef and mix well.
7. Remove from heat and set aside

### To assemble:

1. Slice green onion into small rings, and slice black olives. 2-3 olives are all that's needed. If using, slice jalapeños.
2. Separate tortillas. If using corn tortillas; heat 1 cup vegetable oil in a pan
3. If using corn tortillas; using tongs run the tortillas through the oil (DO not Leave tortilla in oil)
4. Using tongs; fully dip and cover tortilla in enchilada sauce. Once covered remove the tortilla, place in your casserole dish, and add a scoop (Flour=1/2 cup; Corn= 1-2 TBS) of the ground beef, potato, and yellow onion mixture to center of the dipped tortilla, top with cheese roll tortilla and adjust position of enchilada accordingly in dish. Repeat until all tortillas are used/ or pan is filled.
5. Ladle enchilada sauce over enchiladas in casserole dish generously.
6. Sprinkle cheese on top of enchilada and Add green onion, jalapenos, and black olives to top of enchiladas.
7. Bake at 350 degrees for 20 minutes, until the cheese is melted.