

RECIPES

Enchiladas with chipotle sauce

Besides being delicious, these enchiladas are easy to prepare! They were featured with the sauce in Texas Monthly magazine after the recipe was published in my first book, [El Norte: The Cuisine of Northern Mexico](#).

Ingredients

8 corn tortillas
Cooking oil, or spray oil
4 ounces grated, mild cheddar cheese
2 ½ ounces grated mozzarella cheese
1 ½ ounces grated, Spanish manchego cheese
[1 recipe chipotle enchilada sauce](#)
2 tablespoons whipping cream
1/3 cup finely sliced green part of green onion

Directions

- 1. Preheat your oven to 375 degrees.**
- 2. "Soften" the tortillas.** To make the enchiladas, you must first "soften" the tortillas which does two things: it makes them pliable, and gives them a coating of oil to prevent them from becoming soggy. You can do this by spraying them with spray oil, wrapping them in a towel (or putting them in a plastic tortilla warmer) and heating them in a microwave for 30 - 60 seconds, or until they are very hot and flexible. You can also do this by cooking them for a few seconds in about ½ inch cooking oil, heated until a drop of water instantly evaporates. Do not allow them to stiffen. Remove them to drain on absorbent towels.
- 2. Fill and form the enchiladas.** Mix together the three cheeses, and place about 3/4 ounce in a line toward one end of each tortilla, and roll them into tight cylinders. Place the rolled tortillas either onto separate, oven-proof, serving plates, or into a casserole dish.
- 3. Finish and bake the enchiladas.** Cover the enchiladas with the sauce, spoon a little cream over them, sprinkle the remaining cheese over them, garnish with the green onion, and bake in the oven until the cheese has melted and the sauce is bubbling, about 10 - 15 minutes.