

Enchiladas Michoacán's

Enchilada Sauce:

6 oz Chile Guajillo (one small bag)

2 Chile Puya (optional)

Salt

1 small piece of onion

3 Garlic cloves

5 pinches of Oregano

Water

Chicken:

2 Chicken breasts

Salt

Olive Oil

Enchilada Sauce

Other Ingredients:

Corn Tortillas (the thicker the better)

Olive Oil for frying or baking

Toppings:

Lettuce

Queso Fresco

Mexican Sour Cream (optional)

Side:

5 medium Yellow or Red Potatoes

3 large Carrots

Steps:

1. Devein or clean out the seeds out of the Chile Guajillo and Chile Puya, you can use a knife to split them open and take out the seeds and veins the best you can.
2. Wash the chiles with water.
3. In a large pot boil 5 cups of water. Pour the Chile Guajillo and Chile Puya into the boiling water and leave for 2 to 3 minutes, turn off the heat and let them sit in the water.
4. While your chiles are slowly softening, peel the potatoes and carrots and dice them into small cubes.
5. Salt the potatoes and carrots and steam them.
6. Prepare your toppings. *
7. While the potatoes and carrots are steaming you can finish the sauce.

8. Use a blender, place all the chiles in the blender along with a third of an onion, two or three small garlic cloves, two or three pinches of oregano (depending on your taste), one pinch of salt. Use the same water you boiled the chiles in to blend it all together.
9. Blend the ingredients until it is a smooth liquid.
10. Set aside.

*Prepare your toppings:

1. Dice the tomatoes.
2. Dice the onion as fine as you can.
3. Chop the lettuce.
4. Crumble the queso fresco with a fork or your fingers.

Prepare the Chicken:

1. Cut the chicken into strips
2. Place a pan on the stove on high heat.
3. Once the pan is hot, pour olive oil.
4. Put the chicken in the pan and salt to taste.
5. Fry the chicken on the pan until golden brown.
6. Set aside

Fry the Enchilada Sauce:

1. Use the same pan where you cooked the chicken (or a new pan if vegetarian), coat the pan with olive oil and use medium heat.
2. Strain the red sauce so that it is smooth.
3. Pour the strained sauce into the pan and let simmer, while it is simmering frequently stir so it does not stick to the bottom. Do this for about 15 minutes for the flavors to come together, the sauce will turn a deep red. Taste and adjust if it needs more salt or oregano.
4. Use a large pan or a wok. Coat it with olive oil and use medium heat.
5. Pour the steamed potatoes and carrots.
6. Use the Enchilada Sauce as needed on the potatoes and carrots to give them as much flavor as you like.
7. Set the fried potatoes and carrots aside. These are ready.

Fry the Chicken with the Enchilada Sauce:

1. Now the Enchilada Sauce has been fried, you can pour the enchilada sauce on the golden-brown chicken strips. Use enough to give the chicken flavor and color as you desire, but not drenched.

Prepare the Enchiladas, Fry the Tortillas:

1. Warm the tortillas on a Comal, only enough to be able to fold them. If they are left too long, they will harden.
2. Place a large pan on the stove with olive oil, the pan should be like a wok. Use medium heat.
3. Dip one tortilla into the Enchilada Sauce, place into the hot oil. Let it simmer and fry for 10 seconds. Add onion and queso fresco and fold one side of the tortilla over the middle and the other side into the middle. Flip it one more time only long enough to seal the enchilada with the oil. Take it out of the pan and place it on a plate to serve.
4. Repeat with more tortillas.

Ready to eat:

Place your preferred toppings on the hot enchilada. Lettuce, tomatoes, onions, queso fresco or Mexican sour cream. Serve a side of the fried chicken, and the fried potatoes and carrots.

Provecho!