

Chorizo Enchiladas with Guajillo Sauce

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1 3/4	pounds	chorizo
1/2		yellow onion - diced
1 1/2	tablespoons	chipotle chile canned in adobo
1/4	cup	roasted peanut oil
1 1/2	cups	cooked potatoes - diced
6	cups	guajillo chile sauce
16		corn tortilla - heated in oil till soft and pliable
1	cup	monterey jack cheese - shredded
		guajillo chile sauce
12		guajillo chiles
1/2	cup	olive oil
1/2		yellow onion - diced
4	cloves	garlic - minced
4	tablespoons	flour
1	tablespoon	coriander - toasted and ground
1	teaspoon	cumin - toasted and ground
6	cups	chicken stock
4		roma tomato - halved lengthwise and lightly charred
		salt and pepper

Sauce: Remove stems and seeds from chiles. Wash, then toast in a hot, dry pan for about 10 seconds on each side.

In a saucepan, add half the oil and saute the onion until translucent. Add garlic and saute 1 minute. Add the remaining oil. Stir in the flour, coriander and cumin. Stir in the chicken stock and bring to a boil. Add the tomatoes to the mixture. Add the chiles. Turn down the heat to simmer, cook for about 20 minutes. Add salt and pepper to taste.

Puree the sauce in a blender and strain.

Enchilada: Combine chorizo with onion and chipotles.

Heat a heavy skillet and add the oil. Cook the chorizo mixture over medium heat for 10 minutes, or until cooked through. Stir in the cooked potatoes and remove from heat.

Pour 1 cup sauce in a large glass or ceramic casserole. Fill 16 corn tortillas each with 3-4 tablespoons of the filling. Roll and place seam side down in casserole. Cover in remaining sauce and sprinkle cheese on top. Bake at 350 for 10 to 15 minutes.