



# Michoacan style enchiladas

## Ingredientes

### Sauce:

- 8 tomatoes
- 4 guajillo chiles, hydrated and deveined
- 2 garlic cloves
- 1 onion
- 1 tablespoon of oregano
- 1 cup of water
- 1 tablespoon of vegetable oil
- salt and pepper to taste

### Filling & enchiladas:

- 16 tortillas made with MASECA® corn masa flour
- 1 tablespoon of oil
- ½ onion chopped
- 2 carrots, cooked, peeled, and cut into cubes
- 3 potatoes, cooked, peeled, and cut into small cubes
- 6 epazote leaves, chopped

- 4 tablespoons of oil
- 1 cup jicama, peeled and shredded
- 1 cup of cabbage, peeled and shredded
- 3.5 ounces of shredded cheese
- 4 tablespoons of table cream
- Salt and pepper to taste

## Preparation

### Sauce:

1. Blend water with tomatoes, chiles, garlic, onion, and oregano. Add salt and pepper to taste.
2. Heat oil in a pan and fry the blended mix for a few minutes. Set aside.

### Filling and enchiladas:

1. Heat oil in a pan and fry onion until transparent.
2. Add carrots, potatoes and epazote. Season with salt and pepper to taste.
3. Heat the tortillas made with MASECA® and dip into enchilada sauce, covering both sides in the sauce. Place tortillas in skillet and fry on both sides.
4. Fill each tortilla with the mixture and place on a plate.
5. Serve with cheese, table cream, shredded cabbage, and shredded jicama.