

Enchiladas Mineras

Ingredients:

10 corn tortillas
5 cups thinly shredded romaine lettuce
2 cups (about 8 oz) crumbled Queso Fresco
6 tbsp finely chopped white onion
1 lb red potatoes, peeled and cut into small dice
1 lb carrots, peeled and cut into small dice
5 radishes, rinsed thoroughly and cut into small dice
4 tbsp white distilled vinegar
8 tbsp vegetable oil
4 tbsp olive oil
Kosher or coarse sea salt to taste, plus more to salt the water
Freshly ground black pepper, to taste
Pinch of sugar
4 cups of Guajillo Sauce

Preparation:

In a mixing bowl, combine the queso fresco with the chopped onion. Set aside.

In a medium saucepan, bring salted water to a rolling boil over medium-high heat. Add the potatoes and cook for 4 to 5 minutes until cooked through but not mushy. Scoop out with a spider or a slotted spoon and place in a bowl. In the same water, add the carrots and cook for 3 to 4 minutes until cooked but still firm. Scoop them out, place in the same bowl and set aside.

Once the vegetables have cooled a little bit, add the radishes and lettuce. In a small bowl, mix the vinegar with the oils, $\frac{1}{4}$ tsp salt, pepper to taste, and a pinch of sugar.

Whisk well and pour over the vegetables.

When ready to eat, have the Guajillo salsa warmed up but not hot. Place a comal or skillet over medium-low heat and wait until it is very hot. One by one heat the corn tortillas, about 15 to 20 seconds per side, until they barely begin to toast. With a pair of tongs, dip each tortilla into the guajillo salsa on one side and then the other.

The tortilla will barely get “wet” and soften in the sauce. You don’t want to pour this sauce on top, as it is rather bitter, it should just be a light coating.

On a plate place $\frac{1}{2}$ cup of lettuce, set the “wet” tortilla on top of the lettuce, place 2 to 3 tbsp of the Queso Fresco in the middle. Fold the tortilla making a half moon shape.

Garnish with the dressed potatoes, carrots, radishes on top of the enchilada and sprinkle with crumbled queso fresco.