

# ENCHILADAS WITH RED ANCHO CHILI SAUCE

Chefsville  
Kids

## COOKEE'S TOOL KIT

Blender  
Medium Sized Sauce  
Pan  
Cutting Board  
Paring Knife  
Wooden Spoon  
Medium sized bowl  
Fine Strainer  
9x9 baking dish



## Ingredients

1 tablespoon extra-virgin olive oil  
1 pound Ground Beef, browned  
1 clove garlic  
1 medium onion, finely chopped  
12 tortillas, corn recommended  
2 dried Ancho Chili  
1 Cup Mexican shredded cheese mix

8 corn tortillas  
1 can crushed tomatoes  
1 cup beef stock  
½ teaspoon fresh oregano  
1/8 teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
¾ teaspoon black pepper  
Salt to taste

## Directions

1. Heat a nonstick skillet over medium heat and place the garlic and dried Ancho chili. Heat for 1 minute. While the chili is heating up, boil 2 cups of water. Turn the chili and cook for another minute. Remove from skillet and place in the boiling water, turn off heat and place a smaller plate over the chili to keep it submerged.
2. Turn the garlic and remove from the pan. Peel skin from 1 Spanish white onion, then roughly chop the onion. Place onion in blender with the garlic.
3. After chili has been in the water for about 15 minutes, remove from the water, open chili and remove seeds and veins.
4. Then tear into a few pieces and place in the blender. Blend for 1-1 ½ minutes until smooth. Run through a sieve or find mesh strainer. Discard material in sieve/strainer.
5. Return sauce to the sauce pan and add salt, pepper, oregano, cinnamon and nutmeg. Season the sauce with cinnamon, nutmeg, salt and pepper. Add one can of crushed tomatoes and beef stock. Simmer mixture 30 minutes. Sauce will become thicker.
6. Remove ½ of the sauce and reserve. Add beef to the chili sauce. Add 1 Tablespoon masa harina or masa and stir until thick.
7. Warm corn tortillas for 30 seconds each side on a medium heated skillet. Turn for 30 seconds. Remove to a worksurface and lay flat. Add 2 tablespoons of beef mixture roll, place in an oiled baking dish. Top with cheese and remaining sauce.
8. Bake at 350°F for 30 minutes until cheese melts.



Serves 4

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Preparation Time: 40 minutes