

West Texas Enchiladas



In most part of Texas where I grew up, enchiladas are often filled with cheese or meat and rolled before being covered in sauce. However, my grandmother and her sisters grew up in West Texas, close to New Mexico and enchiladas are not quite the same there. Here we stack our enchiladas high! The filling and sauce are instead layered between flat corn tortillas. They look different but the end product tastes the same.

Another brilliant thing that makes this West Texas meal different is the addition of a fried egg. Sounds kind of weird but man, does it work! I don't really know where this tradition came from but it's something my family have now been doing for years and I couldn't imagine enchiladas without it now. This truly is West Texas on a plate!

You are the first person besides my family that I am sharing this recipe with! It's not a secret but it's always been such a staple in the family that I never thought of it as something particularly special to write down as recipe. I do hope you enjoy it and share with all of your lovely followers!

I often add extra veggies like peppers and tomato. Feel free to get creative!



Ingredients For the Sauce

- 6 dried ancho chiles, seeded and stems removed (You can find these on Amazon, from Tesco Online or order from a number of chilli farmers now here in the UK.)
- 3 heaped teaspoons Strawberry Chipotle BBQ Sauce™
- 4 chopped and minced garlic cloves
- ¼ of a medium yellow onion, diced
- 500g chopped and diced chicken, cooked
- 1 teaspoon ground cumin
- ½ teaspoon dried coriander
- ¼ teaspoon allspice
- 500ml chicken stock
- 1 tablespoon oil
- 1 tablespoon all-purpose flour
- Salt and pepper to taste



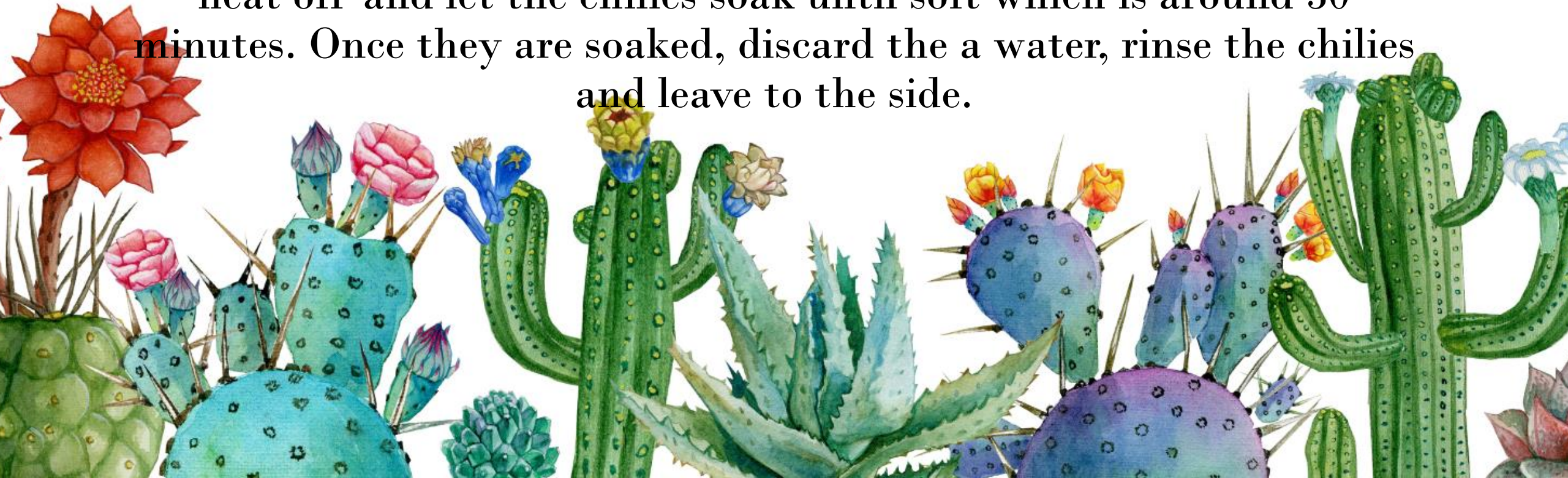
Ingredients: For the Enchiladas

- 2 tablespoons oil
- 12 corn tortillas
- 170g grated cheese (I use cheddar)
- $\frac{1}{4}$ medium onion, diced
- 4 large eggs



Method:

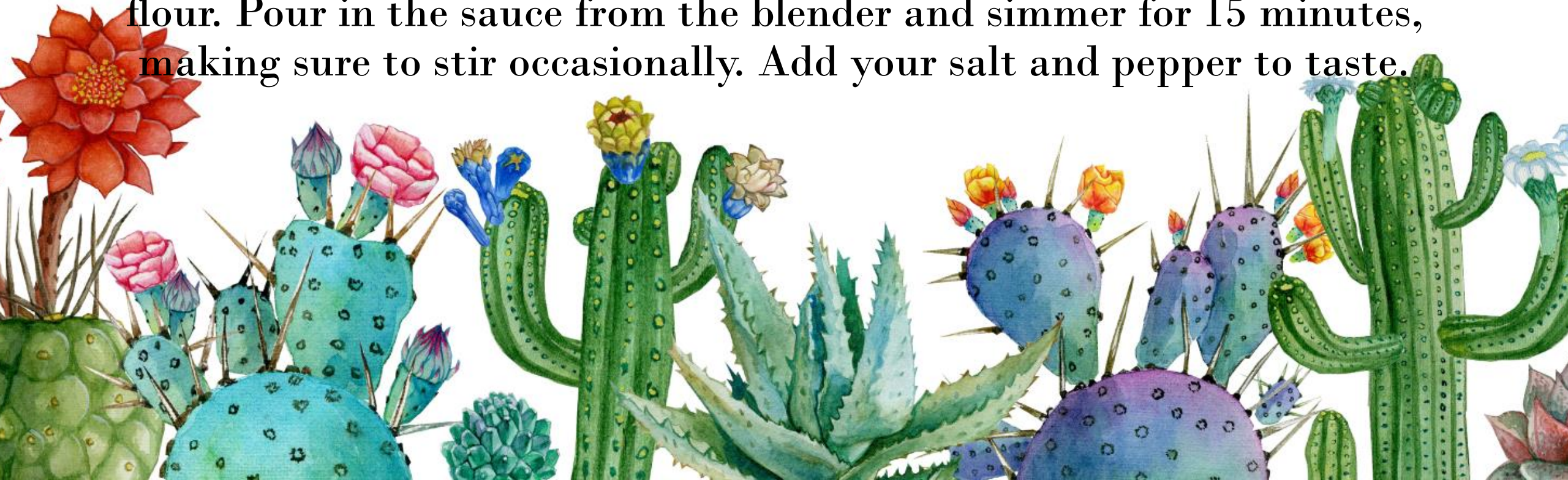
In a large cast iron skillet (you can use a frying pan if needed), toast the ancho chilies on each side on a high heat for about 10 seconds or until they start to puff. Fill the pan with enough water to cover the chilies and leave on the heat until the water starts to boil. Turn the heat off and let the chilies soak until soft which is around 30 minutes. Once they are soaked, discard the water, rinse the chilies and leave to the side.



Method:

Place the chilies, garlic, Strawberry Chipotle BBQ Sauce™, half the onions, cumin, coriander, allspice and chicken stock into a blender and puree until smooth.

In a pot, heat 1 tablespoon of oil on a low heat and whisk in the flour. Pour in the sauce from the blender and simmer for 15 minutes, making sure to stir occasionally. Add your salt and pepper to taste.

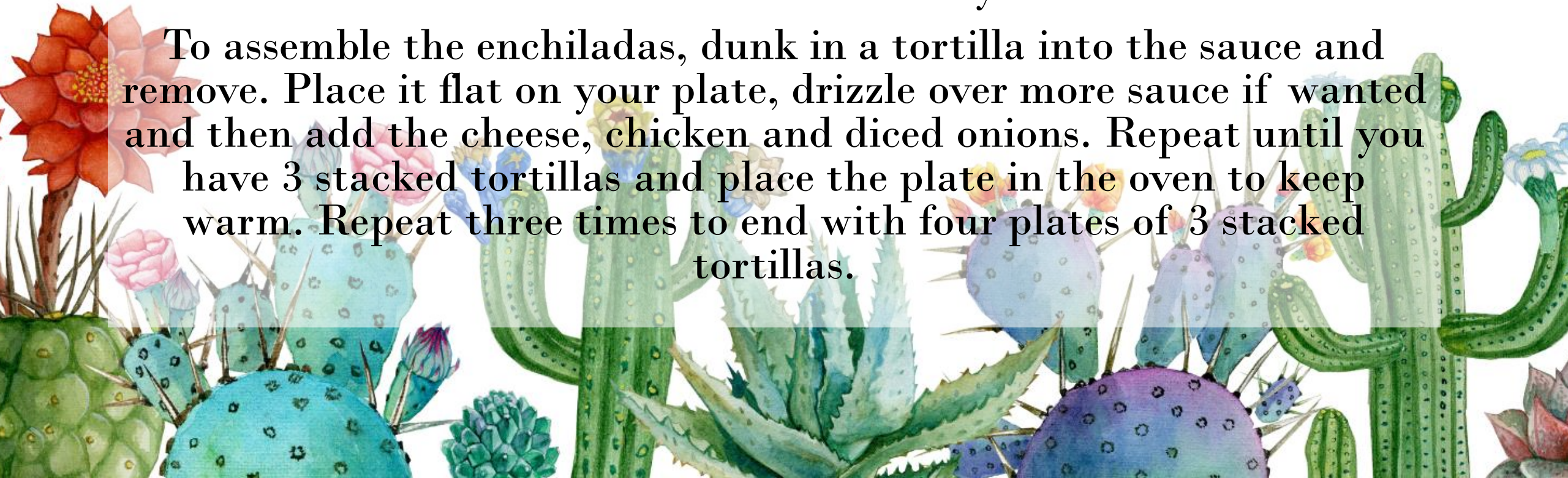


Method:

Preheat your oven to 180C and grease a baking dish.

In a large cast iron skillet or frying pan, heat 1 tablespoon of oil on a medium heat. Cook each tortilla on both sides until they begin to crisp slightly. You can either cook them all off and keep them warm between towels or assemble as you cook.

To assemble the enchiladas, dunk in a tortilla into the sauce and remove. Place it flat on your plate, drizzle over more sauce if wanted and then add the cheese, chicken and diced onions. Repeat until you have 3 stacked tortillas and place the plate in the oven to keep warm. Repeat three times to end with four plates of 3 stacked tortillas.



Method:

While keeping the plates and enchiladas warm in the oven, fry off your eggs. I enjoy mine with the yolk broken but some prefer a runny egg.

To serve, place an egg on each stack of enchiladas and cover with remaining sauce and cheese. Enjoy! And don't worry, you can thank me later.

