

Craving Real Mexican Flavor? These Zacatecanas Enchiladas Deliver Big

To make Enchiladas Zacatecanas, you will need the following ingredients:



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 12 corn tortillas
- 2 ancho chilies
- 2 guajillo chilies
- 1 onion, chopped
- 3 cloves of garlic, minced
- 1 can of diced tomatoes
- 2 potatoes, peeled and diced
- 2 carrots, peeled and diced
- 1 cup of chicken broth
- 1 cup of queso fresco, crumbled
- 1 tablespoon of vegetable oil
- Salt and pepper to taste

DIRECTIONS

1. Follow these simple steps to make : Enchiladas Zacatecanas:
2. Preheat your oven to 375°F (190°C).
3. In a large pot, bring water to a boil and add the ancho and guajillo chilies. Let them simmer for 10 minutes until they soften.
4. Remove the chilies from the water and let them cool. Once cooled, remove the stems and seeds and place them in a blender.
5. In a separate pan, heat the vegetable oil over medium heat and add the chopped onion and minced garlic. Cook until the onion is translucent.
6. Add the diced tomatoes to the pan and cook for 5 minutes.
7. Add the onion and tomato mixture to the blender with the chilies. Blend until smooth.
8. In the same pan, add the diced potatoes and carrots and cook until they are slightly softened.
9. Add the blended chili sauce and chicken broth to the pan with the potatoes and carrots. Let it simmer for 10 minutes.
10. In a separate pan, heat the corn tortillas for a few seconds on each side to make them pliable.
11. Place a spoonful of the chili sauce mixture onto each tortilla and roll it up. Place the rolled tortillas in a baking dish.
12. Pour the remaining chili sauce over the enchiladas and top with crumbled queso fresco.
13. Bake in the oven for 20 minutes until the cheese is melted and bubbly.

14. Serve hot and enjoy!

TIPS FOR SUCCESS

Here are a few tips to make sure your Enchiladas Zacatecanas turn out perfectly: Make sure to remove the stems and seeds from the chilies before blending to avoid a bitter taste.

For a spicier sauce, leave the seeds in the chilies.

To make this dish vegetarian, simply substitute the chicken broth with vegetable broth.

For a healthier option, you can bake the tortillas instead of frying them in oil.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/craving-real-mexican-flavor-these-zacatecanas-enchiladas-deliver-big/>