

Hatch Red Chile Stacked Enchiladas

With Fresh Red
Serves 4



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 12 Red Chile Corn Tortillas
- 1 jar Fresh Red sauce(or Sun-Dried Chile)
- 1 lb grated cheddar cheese
- ½ lb grated Asadero (desired cheese)
- 1 yellow onion, diced
- Cooking Oil
- 1 Tsp Salt
- 1 Tsp Pepper
- 1 Lb ground meat
- Egg (optional)

Instructions:

- Lightly fry tortillas in hot oil and set aside.
- Heat one jar of Fresh Red Chile sauce (or Sun-Dried Chile Sauce) in a pan. If a thinner sauce is desired. Add ½ cup water (or broth).
- Apply a small amount of sauce on each of the 4 plates.
- Add one corn tortilla and cover with sauce and a sprinkle of grated cheddar cheese. Repeat with tortillas 2 and 3.
- Sprinkle top with Asadero cheese and onion.
- Broil in oven until cheese is caramelized and slightly browned
- Optional: Fry an egg, place it on top of the enchiladas and serve.