

Green Chili Queso Enchiladas

Serves 12



Sauce

Ingredients:

12 roasted, peeled Hatch green chili
8 cloves garlic
2 med red ripe tomato
8 oz Velveeta
4 oz longhorn style cheddar
1 tsp Kosher salt
½ tsp fresh ground black pepper
2 tbsp corn starch

Directions:

Place chili, garlic, and tomato in approx. 14 oz water in blender jar. Puree and pour into saucepan. Add salt and pepper.
Heat over med/high heat until bubbling.
In a small, clear bowl, mix corn starch in enough water to make a very fluid mixture.
Add corn starch mixture to bubbling chili mixture, stirring rapidly.
Lower heat to simmer for about 15 min, stirring occasionally.
Add Velveeta and cheddar, stirring constantly, until melted.
Continue to simmer for 15 to 20 min.

Assembly

Ingredients:

12 fresh flour tortillas
2 medium onions, finely chopped
4 cups cooked pinto beans (recipe below)
2 lbs longhorn style cheddar cheese, grated
1 quart green chili queso enchilada sauce

Directions:

Place one tortilla in center of dinner plate. Spoon on approximately ⅓ cup of cooked pinto beans, sprinkle with chopped onions, cover with grated cheddar cheese and top with a covering of sauce. Top with a sprinkling of grated cheddar and serve.