



Chile de Árbol Diablo Enchiladas

Yield: Makes 2 Servings

Total Time: 15-20 minutes

Ingredients:

- Chile De Árbol Diablo Sauce
- 2-3 Cups of Shredded Muenster Cheese (No Substitutions)
- 1/2 Cup of Cilantro (for garnishing)
- 8 Corn Tortillas

Equipment Needed:

- Cheese Grater
- Cutting Board
- Knife
- Comal or Pan to Heat Corn Tortillas
- Boiling Pot for Chile de Árbol
- Spoon
- Glass bowl

Prep:

- Get the muenster cheese and cheese grater and cutting board
- Grate cheese on top of cutting board
- Measure 2-3 cups of shredded muenster cheese and set aside in a glass bowl
- Rinse the cilantro and remove the stems and place in bowl and set aside

Directions:

- Get the Chile de Árbol Diablo sauce and pour into a boiling pot
- Place the boiling pot on the stove and turn the gas/electric knob to a low setting and simmer until hot
- Once the Chile de Árbol is hot pour it into a glass bowl and set aside
- Get your Comal/pan to heat tortillas and put it on the stove and turn the gas/electric knob to a low setting
- Get your corn tortillas and place on the Comal making sure to flip the tortilla so it doesn't burn or get crispy- we are trying to achieve a soft warm corn tortilla for rolling purposes
- Then get your corn tortillas and place in between a kitchen towel to stay warm
- Once the chile de árbol sauce is hot, cheese is grated and tortillas warmed
- Grab a plate then
- Grab your spoon and pour some of the chile de árbol sauce on the entire plate
- Then get your warm corn tortilla and lay it flat on the plate and with your spoon pour chile de árbol sauce on top of the tortilla
- After the sauce is on the tortilla grab some muenster cheese and sprinkle on the tortilla in a horizontal format close to the edge of the tortillas



- Then grab the edge of the tortilla along with the cheese and roll the tortilla to form an enchilada
- Repeat this process for desired quantity
- At the end pour chile de árbol sauce on top of the enchiladas so everything is covered in the sauce
- Then sprinkle muenster cheese on top along with a garnish of cilantro
- Now you have made the Spicy Challenge Chile de Árbol Diablo Enchiladas.

*****In traditional Mexican cooking, the tortillas are cooked with oil and then dipped into the sauce. Please note that I have loved this method growing up but am trying to eliminate oils in my recipes for health purposes.*****