



Tomatillo Serrano Chile Enchiladas Con Lentejas Negras

Tomatillo Serrano Chile Enchiladas with Black Lentils

Yield: Makes 2 Servings

Total Time: 15-20 minutes

Ingredients:

- Tomatillo Serrano Chile Sauce
- 1 Can of Organic Black Lentils or 1.5 Cup of Fresh Black Lentils
- 1/2 Cup of Cilantro (for garnishing)
- 1 Avocado
- Bundle of Cherry Tomatoes
- 8 Corn Tortillas

Equipment Needed:

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

Prep:

- Get the knife and cutting board and cut your avocado in half and remove the pit, then dice the avocado into squares and set aside
- Rinse the cherry tomatoes and cut into fours and set aside
- Rinse the cilantro and remove the stems and place in bowl and set aside
- Pour the black lentils into a fine colander and rinse with warm water- to remove any canning liquid and then set aside. If using fresh black lentils don't rinse under warm water just drain the black lentils.

Directions:

- Get the Tomatillo Serrano Chile 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 Tomatillo Serrano Chile sauce 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 Tomatillo Serrano Chile sauce is hot and tortillas are warmed
- Grab a plate then
- Grab your spoon and pour some of the Tomatillo Serrano Chile sauce on the entire



plate

- Then get your warm corn tortilla and lay it flat on the plate and with your spoon pour Tomatillo Serrano Chile sauce on top of the tortilla
- After the sauce is on the tortilla grab your black lentils and put some on the tortilla in a horizontal format close to the edge of the tortillas
- Then grab the edge of the tortilla along with the black lentils and roll the tortilla to form an enchilada
- Repeat this process for desired quantity
- At the end pour Tomatillo Serrano Chile sauce top of the enchiladas so everything is covered in the sauce
- Then garnish with the cherry tomatoes, avocados, and cilantro

*****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.*****