

Michoacán Plaza-Style Enchiladas

⌚ Prep: 20m 🔥 Cook: 30m Σ Total: 50m 🍽️ 4 servings



📺 Video ref: De Mi Rancho a Tu Cocina (Doña Ángela)

MISE EN PLACE / INGREDIENTS [14]

- ☐ 12 pieces Corn tortillas (El Milagro)
- ☐ 2 cloves Garlic cloves, peeled
- ☐ 1 tsp Dried Mexican oregano
- ☐ 1.5 tsp Fine sea or kosher salt
- ☐ 2 whole Boiled Yukon Gold potatoes, peeled and cubed
- ☐ 4 tbsps Pork lard or neutral frying oil
- ☐ 2 cups Finely shredded green cabbage or crisp romaine lettuce
- ☐ 8 whole Dried Guajillo chiles, stemmed and seeded (El Guapo)
- ☐ 1 whole White onion, finely diced (for salsa and filling)
- ☐ 0.25 tsp Ground cumin
- ☐ 1.5 cups Warm water or chicken broth (for blending guajillo salsa)
- ☐ 2 whole Boiled carrots, peeled and cubed
- ☐ 2 cups Mexican Queso Fresco or Cotija, crumbled (Cacique)
- ☐ 0.5 cup Mexican sour crema (Cacique)

🛒 US SUPERMARKET BRAND GUIDE

Guajillo Chiles: El Guapo Guajillo Chiles
Rich crimson color and mild berry flavor. • 📍 Hispanic section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Guajillo Sauce

⌚ 10 min

Simmer stemmed guajillo chiles in water until pliable. Blend with garlic, a quarter of the white onion, Mexican oregano, cumin, salt, and 1.5 cups soaking water (or broth), then strain into a smooth scarlet sauce.
✓ Checkpoint: Smooth scarlet sauce.
- 2

Sear Veggies

⌚ 8 min

Sauté cubed boiled potatoes and carrots in hot pork lard (or frying oil) with 2 spoonfuls of guajillo salsa until golden-crustured.
✓ Checkpoint: Chile-crustured golden vegetables.
- 3

Flash Fry

⌚ 6 min

Dip each corn tortilla into the guajillo sauce and flash-fry 10 seconds per side in hot lard on the comal.
✓ Checkpoint: Supple, aromatic red tortillas.
- 4

Roll and Plate

⌚ 6 min

Fill tortillas with crumbled queso fresco and diced white onion, fold or roll, and top generously with the seared potatoes and carrots, shredded cabbage, Mexican crema, and extra cheese.
✓ Checkpoint: Vibrant Michoacán plaza platter.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR ALL POULTRY**
USDA Poultry Safety Minimum (≥165°F / 74°C): Chicken breast must reach a verified internal temperature of 165°F (74°C) in the thickest part to eliminate Salmonella. Pull promptly at 165°F (74°C) to keep lean white meat moist and tender.

👁️ **MASTER DONENESS CHECKPOINT:**
Supple tortillas stained bright crimson without tearing.

🔬 **WHY IT WORKS:**
Frying Sauced Tortillas: Frying sauce-dipped tortillas caramelizes chile sugars into the corn masa.

⚠️ **TROUBLESHOOTING:**
Tortilla tears: Simmer sauce until thick enough to coat spoon.