

Mayocoba Enfrijoladas, with Tomatillo and Red Chili Salsa Recipe

Makes: 4 servings

Prep Time: 1 hour

Cook Time: 30 minutes

Ingredients

Enfrijoladas:

- 1 1/2 Pound of cooked Mayocoba drained from their liquid (Reserve at least 4 ounces of liquid)
- 1 Tablespoon of your choice of oil or lard (to sautee refried beans)
- 4 ounces of bean liquid
- 4 ounces of vegetable or chicken stock (for bean sauce)
- 1 ounce stock (for melting cheese in pan)
- 3/4 teaspoon Kosher Salt
- 8 corn tortillas
- 3 cups of Oaxaca cheese, or a mix of quesadilla Cheese, and or mozzarella
- 1 1/2 cup of your favorite frying oil or Lard (for frying tortillas)



Garnishes:

- 1/4 cup pickled red onions
- 2 tablespoons chopped cilantro
- 1 recipe of red chili salsa or favorite store bought red salsa
- 1 cup green tomatillo salsa or favorite store bought tomatillo salsa
- 1 cup of Cotija Cheese (optional)
- 1 cup of queso fresco (optional)
- 1/4 cup Mexican Crema

For the Tomatillo Salsa:

- 2 pounds tomatillos 3 each garlic cloves peeled whole
- 3 ounces white onion white
- 1 clove of garlic peeled whole
- 3 each Serrano peppers whole (if you like it mild use 1 1/2 Serrano's)
- 2 each jalapenos whole (if you like it mild use 1 jalapeno)
- 1 tablespoon cilantro
- 2 1/2 teaspoons Kosher salt
- 8 cups Cold water (or enough water to cover your tomatillos, garlic, onion, Serrano's, and jalapenos)

Method:

Step 1: In a saucepot add peppers, garlic, and onion and cover with cold water. Turn on PowerBoost® and Bring water to a boil, now add tomatillos, and bring liquid back to a boil. Once the liquid comes back to a boil turn off and keep tomatillos, onions, garlic and peppers in hot liquid for 7 minutes or until tomatillos turn olive brown in color.

Step 2: Strain water and let mix cool off for 10 minutes. When cool remove the stem, the seeds and veins off 3 Serrano's, and 1 jalapeno.

Step 3: Place all ingredients in blender, including cilantro, and salt. Blend on High for one minute, it should not be completely smooth. You should still be able to seed some tomato seeds of the salsa in blender. Refrigerate for at least 3 hours before serving.

For the Salsa Roja:

- 1 Pound Roma tomatoes
- 1 1/2 ounces white onion
- 1 clove of garlic peeled whole
- 2 dry cascabel peppers (seeds removed, if you like it mild only use 1 cascabel)
- 3 dry Guajillo peppers (seeds removed)
- 1 dry Pasilla pepper (seeds removed)
- 3 dry arbol peppers (seeds removed, if you like it mild do not use arbol peppers)
- 1 1/4 teaspoon Kosher salt
- 4 cups of cold water (or enough water to cover tomatoes, white onion, garlic, and dry peppers)

Step 1: In a saucepot, add water (enough water to cover ingredients), Roma tomatoes, white onion, garlic, cascabel, and guajillo, Pasilla, and arbol peppers. Turn on PowerBoost® bring water to a boil then turn heat down to level 9 and boil until the skin of the tomatoes start coming off. This takes about 7-10 minutes.

Step 2: Strain water and let mix cool off for 10 minutes. When cool remove the stem, the seeds and veins off all dry peppers.

Step 3: Place all ingredients in blender, including salt. Blend on High for one minute, it should not be completely smooth. You should still be able to seed some tomato seeds of the salsa in blender. Refrigerate for at least 3 hours before serving.

For the Enfrijoladas

Step 1: For the bean sauce, place refried beans with their liquid in a saucepot and turn on cooking zone to ShortBoost® (it will then default to level 9). Boil beans in bean liquid for 2 minutes.

Step 2: Add 1 tablespoon of lard or oil In a sautee pan large enough to fit your tortillas. Turn on cooking zone to PowerMove® and start pan on level 9. When the oil is hot add beans and fry beans for about 45 seconds, then glide the pan upwards to power level 5, mash with masher and add both the bean liquid and stock. Simmer until the sauce has the viscosity of a reduced cream sauce and it coats the circumference of your spoon (if a smoother texture is desired, place contents in blender and add more liquid to desired consistency). If the sauce becomes too thick, add more stock or water to thin out. Season with salt and set aside.

Step 3: Place 1 1/2 cups of oil into a separate sautee pan large enough to dip tortillas in. Turn cooking zone on to ShortBoost® and heat up oil. Place one tortilla at a time using tongs and dip them in the oil for about 10-30 seconds per tortilla.

Step 4: Immediately remove the tortillas from oil and pass the tortillas one at a time the refried bean sauce until they are somewhat softened and coated on both sides with the sauce. Set aside on a plate. Fill each tortilla with about 1 tablespoon of bean sauce, and 1/4 cup of shredded cheese. Roll tortillas as if you were rolling a taquito and arrange against each other in each pan.

Step 5: Add the remainder bean puree on top, then 1 cup of cheese on top, turn on cooking zone to ShortBoost® add 1 ounce of liquid and cover pan with lid. Cook Enfrijoladas for 2-3 minutes or until the cheese has melted. This step can also be done in an oven set at 450°F for about 5 minutes or until the cheese has melted.

Step 6: To plate, start with green sauce on the center of the plate, top with enfrijoladas, now add Mexican cream, red chili sauce, queso fresco (optional), queso Cotija (optional), top with pickled red onions, and cilantro.