



COLORADO STYLE SMOTHERED BEEF ENCHILADAS

POSADA[®]

Beef Enchiladas are baked in a sauce made of guajillo chiles and a hint of cinnamon, topped with jack cheese and garnished with sliced radish and lime wedges. Yield: 3 Servings

Ingredients:

6 Each	Beef Enchiladas [#7171065], Prepared According To Package Directions	½ tsp.	Cumin
1½ Cups	Tomato Puree, Canned	To Taste	Salt & Black Pepper
½ Cup	Guajillo Pepper Adobo	1 Cup	Jack Cheese, Shredded
¼ Cup	Water	Garnish	Radish, Sliced
1 tsp.	Cinnamon	Garnish	Lime, Wedged

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Combine the tomato puree, guajillo adobo and water in a saucepan over medium heat and bring to a simmer.
3. Add the cinnamon, cumin, salt and pepper.
4. Place the **Beef Enchiladas** in a baking dish and top with the freshly made sauce.
5. Cover with aluminum foil and bake for 40–45 minutes.
6. Remove the foil and spread the cheese over the top and bake for another 5–10 minutes.
7. Serve while hot with lime wedges and sliced radish.

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