El SEGUNDO SOL®

TACOS & MARGARITAS

GARLIC CHILE SHRIMP ENCHILADAS

YIELD: 4 SERVINGS



INGREDIENTS

8 6-inch corn tortillas

1 cup + ¼ cup blended oil

1 pound 41/50 shrimp, cleaned, tails off

½ tsp. cumin

½ tsp. sweet paprika

¼ tsp. coriander

½ tsp. granulated garlic

1 tsp. ancho chile powder

2 cups shredded Queso Oaxaca melting cheese

1 cup shredded pepper jack cheese

1 cup chihuahua cheese

2-3 cups red tomato sauce (see recipe below)

Crema Oaxaquena or sour cream for garnish

1-2 avocados, sliced, for garnish

1 bunch chopped cilantro, for garnish

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METHOD

FOR RED TOMATO SAUCE*

1. Add all ingredients except the oil to a medium sauce pot and place over a burner on medium-high heat.
2. When the water begins to boil, turn the heat to low, cover with a lid, and cook for 20 minutes.
3. Add all to your blender and puree on high for at least 2 minutes to break everything down to a smooth consistency. While that is blending, rinse out your pot with water and dry with a towel.
4. Place the pot back over the burner on medium-high heat and add the blended oil, until it is nice and hot, but not yet smoking.
5. Turn off the heat and CAREFULLY pour the puree into the pot. Chef's Note: It is going to sizzle and bubble. This is a good thing!
6. Stir with your spoon or spatula, then turn the heat back on to low; stir occasionally for about 10 minutes. The sauce will thicken and look velvety. Chef's Tip: You will know it is ready when you can dip your spoon and draw a line through the sauce on the back of the spoon with your finger.

**Note: This recipe makes about 1 cup more than you need for the enchiladas. Refrigerate leftovers in a sealed container for up to one week.*

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FOR RED TOMATO SAUCE

5-6 large roma tomatoes, sliced lengthwise

½ cup chopped white onion (about 1 small onion)

4 large garlic cloves

2 medium serrano chiles

½ cup water

½ Tbsp. kosher salt

½ cup blended oil

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FOR THE GARLIC CHILE SHRIMP

1. Add ¼ cup of oil to a sauté pan over medium heat and add all the spices (cumin, paprika, coriander, garlic, ancho chile powder). Chef's Tip: Mix all the spices together ahead of time to make it easier while you're cooking.
2. Stir spice oil with a spoon or spatula to blend the flavors; as soon as you can smell the spices and they are barely sizzling, add the shrimp and about 1 tsp. of Kosher salt and stir everything together.
3. Continue to stir or carefully shake/sauté for 1-2 minutes until the shrimp are evenly coated in the spices and lightly cooked (be careful not to cook too long, as the shrimp will continue to cook in a later step).
4. Remove from heat and pour off onto a separate dish to rest.

FOR THE ENCHILADAS:

1. Preheat the oven to 375°F.
2. Add the remaining 1 cup oil to another saute pan over medium heat until hot, about 350 degrees if you have a thermometer, or 3-5 minutes. Chef's Tip: If the oil is smoking, it is too hot. If this happens, turn your burner off, let it rest a few minutes and start again.
3. Carefully use tongs to lightly fry the tortillas one-by-one for a couple seconds on each side until they are slightly firm but not crispy. Remove to paper towels to blot off excess oil.
4. Pour about 1 cup of the tomato sauce in the bottom of a 9x13-inch baking dish and shake to spread it around evenly.
5. Combine all the cheeses and divide in half.
6. Take one tortilla and add about ¼ cup cheese and about six shrimp. Fold the tortilla over and roll snugly, placing in the baking dish seam-side down and longways to make two rows of four.

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7. Once you have filled the dish with all eight enchiladas, pour the remaining tomato sauce evenly over each enchilada to cover with a little extra dripping over the sides, ensuring they are wet but not swimming.
8. Sprinkle the cheese evenly over the top.
9. Bake the enchiladas for 10-15 minutes until the cheese is melted and browning on top.
10. To serve, place two enchiladas on a plate and top with a drizzle of crema Oaxaquena or sour cream, sliced avocado, and a sprinkle of cilantro.

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