

CHEF CARI CLARK

Rice Enchiladas

WITH BLACK BEAN SAUCE

YIELD 8 SINGLE OR 4 DOUBLE SERVINGS

INGREDIENTS:

ENCHILADAS:

1 ½ CUP BASMATI RICE
4 OZ GOAT CHEESE
4 OZ CREAM CHEESE
¾ EACH MEDIUM RED ONION, DICED SMALL
½ TSP. KOSHER SALT
1 EACH POBLANO CHILI, ROASTED, SEEDS AND STEM REMOVED, DICED
8 EACH 6" CORN TORTILLAS
¾ CUP CANOLA OR VEGETABLE OIL

BLACK BEAN SAUCE:

¾ EACH MEDIUM YELLOW ONION, CHOPPED
3 EACH GARLIC CLOVES, CHOPPED
¾ TEASPOON OF DRIED OREGANO
½ TEASPOON OF GROUND CUMIN
1 EACH ANCHO CHILI, SEEDS AND STEM REMOVED
1 PIECE THICK SLICED BACON, CHOPPED (OPTIONAL)
1 15.5 OZ CAN BLACK BEANS
½ CUP CHICKEN STOCK OR WATER

GARNISH:

4 OZ COTIJA CHEESE, GRATED

PICO DE GALLO:

2 EACH ROMA TOMATOES, DICED SMALL
¾ EACH MEDIUM RED ONION, DICED SMALL
¾ BUNCH CILANTRO, CHOPPED
1 EACH JUICE OF LIME
SALT TO TASTE

**WE ENCOURAGE YOU TO COMPLETE THE STEPS LISTED AT
LEAST ONE HOUR BEFORE THE EVENT.**

ENCHILADAS:

COOK RICE AND LET COOL.

MIX RICE, GOAT CHEESE, CREAM CHEESE, RED ONIONS, JALAPENOS UNTIL WELL MIXED.

“BLANCH” CORN TORTILLAS BY HEATING $\frac{1}{4}$ CUP CANOLA OIL IN A SMALL SKILLET, ADDING THE CORN TORTILLAS ONE BY ONE, TURNING QUICKLY UNTIL SOFT AND PLACING ON A PAPER TOWEL LINED PLATE.

LAY OUT THE 8 BLANCHED TORTILLAS. DIVIDE THE RICE MIXTURE AMONG THE TORTILLAS THEN ROLL INTO AN ENCHILADA.

PLACE IN A BAKING DISH AND COVER WITH FOIL. HEAT IN 350 OVEN FOR 20 MINUTES.

BLACK BEAN SAUCE:

REMOVE SEEDS AND STEM FROM ANCHO CHILI AND CUT IN A CHIFFONADE.

PLACE ANCHO STRIPS, ONION, CHOPPED GARLIC AND BACON IN A FOOD PROCESSOR AND PULSE A FEW TIMES.

TRANSFER TO A SAUCE PAN AND SAUTÉ FOR A FEW MINUTES.

ADD BLACK BEANS AND $\frac{1}{2}$ CUP CHICKEN STOCK OR WATER.

SIMMER FOR 25 MINUTES. PULSE WITH BLENDER OR HAND MIXER SO TEXTURE IS A BIT COURSE.

PLATE ONE OR TWO ENCHILADAS ON A PLATE. TOP WITH BLACK BEAN SAUCE AND SPRINKLE WITH GRATED COTIJA CHEESE AND PICO DE GALLO.