



# Cheesy Mole Enchiladas



## Serves 2-3

Recipe created by:  
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Mi Rancho



## Ingredients:

### Enchilada Sauce:

- 2 cups Chile Guajillo Pods
- 4 Garlic Cloves
- Half a Block of Chocolate Abuelita
- 1 Tbsp. Whole Cloves
- Salt
- 5 Saltine Crackers
- Half a Cinnamon Stick
- Water
- 5 pieces Chile Puya Pods  
(depending on spice level desired)

### Enchiladas:

- **Mi Rancho Organic Corn Tortillas**
- Canola Oil
- Monterrey Jack Cheese

1. To prepare the enchilada sauce, blend all of the ingredients together until smooth, adding enough water to make a smooth liquid. In a sauce pan, add a tsp. of canola oil and add the enchilada sauce. Bring it to a boil.
2. In a large skillet, heat canola oil and fry each tortilla until soft. Then dip each tortilla into the enchilada sauce. Fill with cheese and roll up and place in rectangular casserole dish.
3. Bake for 5 - 10 minutes at 350°F until cheese is melted, and serve with additional enchilada sauce and extra cheese.

*Tip: Puya chiles look similar to guajillo chiles, but are smaller and have more intense heat. If you cannot find puya chile pods, you can use more guajillo chiles, but it won't be as spicy.*