

QUICK ENCHILADA STACK

Enchilada Ingredients:

- Chili (your favorite)
 - Corn tortillas
 - Queso Fresco Mexican Cheese (or Pepper Jack or cheddar)
 - Salsa (recipe below)
 - Sliced avocado
 - A fried or poached egg for each stack
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- Preheat oven to 400°
 - Prime a baking dish or cookie sheet with 1 T. salsa and 1 t. water under each stack.
 - Warm tortillas on a griddle with a little butter.
 - Heat the chili.
 - Grate or crumble the cheese of your choice.
 - Layer the stacks 2 or 3 times with a tortilla, chili, and cheese.
 - Bake 15 minutes and keep hot by covering with foil.
 - Fry or poach an egg for each stack.
 - Serve with an egg on top along with sliced avocado, a little more cheese, and salsa.
 - Optional garnish: roasted and salted pepitas for crunch!

A Quick Side Salad

- Very thinly sliced cabbage
- A little chopped cilantro
- Fresh or canned corn
- Sliced cherry tomatoes
- Small portion of thinly sliced celery
- A pinch of Kosher salt

Toss the veggies with a little olive oil and a squeeze of lime juice.

Anderson House Salsa

> Place in blender:

- 1 can (7 oz.) Herdez Salsa Ranchera
- ½ C. fresh lime juice
- Zest of two med. limes (one scant teaspoon)
- ¼ C. diced sweet onion
- 2 – 3 medium cloves garlic, grated fine
- 4 – 5 Campari tomatoes cut into eighths or about
1 ½ C. cherry tomatoes cut into fourths
- ½ C. cilantro, roughly chopped & loosely packed
- 1 t. Kosher salt
- ½ to 1 t. minced, seeded Serrano pepper

> Pulse or grind on low briefly leaving the ingredients chunky

> Serve immediately or chill (even overnight) before serving. Salsa will keep for three to four days refrigerated.

For milder salsa: add one or two more tomatoes.

For hotter salsa: add more Serrano pepper and ⅛ t. Chipotle powder.