



LA VILLA BONITA®
MEXICAN CULINARY VACATION

ENFRIJOLADAS

Serves 4

12 corn tortillas
6 slices of ham or turkey breast, cut in half
2 cups of cooked black or pinto beans
1 cup water or chicken broth
¼ onion chopped
4 serrano chiles (optional)
4 oz chihuahua cheese or any melting cheese
4 tablespoons of olive oil or cooking oil
Sprig of epazote (optional)
Baking dish (pyrex)
Salt to taste



Preheat your oven to 350 degrees. Using a sauté pan heat the olive oil and reheat the tortillas until they become pliable on medium heat. Take out of the skillet and place one half of the ham slice into each tortilla. Fold in half. Place into a baking dish. Keep the sauté pan with oil handy.

Use a blender to puree the beans with the water or chicken broth. Using the same skillet, sauté the onions until translucent. Add the pureed beans to the sauté pan. Salt to taste. Add the sprig of epazote. Bring to a simmer for 5 minutes. Pour on top of the tortillas in the baking dish. Cover with cheese. Place whole chiles on top. Bake for 20-30 minutes at 350 degrees until cheese is slightly golden.

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