

Queso Fundido con Hongos y Chile Chipotle
(Mozzarella Casserole w/ Mushrooms & Smoky Chipotle Chile)

from Rick Bayless/[FoodNetwork](#)

1 1/2 tablespoons olive oil, preferably extra-virgin
1 medium red onion, sliced 8 ounces baby bella mushrooms, sliced (about 2 generous cups)
2 canned chipotle chiles, seeded and thinly sliced
Salt
12 corn tortillas, the fresher the better
8 ounces mozzarella, shredded
A generous 1/2 teaspoon chopped fresh thyme
A little fresh ground black pepper

Heat the oven to 350 degrees. In a large skillet, heat the oil over medium-high. Add the onion and cook, stirring frequently, until soft and beginning to brown, about 5 minutes. Add the mushrooms and stir nearly constantly until they have softened and any juice they release has evaporated, about 5 minutes longer. Stir in the sliced chipotle, then taste and season with salt, usually about 1/4 teaspoon. Transfer the mixture to a pie plate.

Very lightly dampen a clean kitchen towel. Check the tortillas to make sure none are stuck together. Wrap them in the towel, then in foil, sealing the edges tightly. Place in the oven and set the timer for 7 minutes.

When the timer goes off, stir the shredded cheese into the warm mushroom mixture. Set in the oven alongside the tortillas and bake until the cheese is just melted, about 5 more minutes. Sprinkle with the thyme and black pepper and serve immediately, accompanied by the warm tortillas.