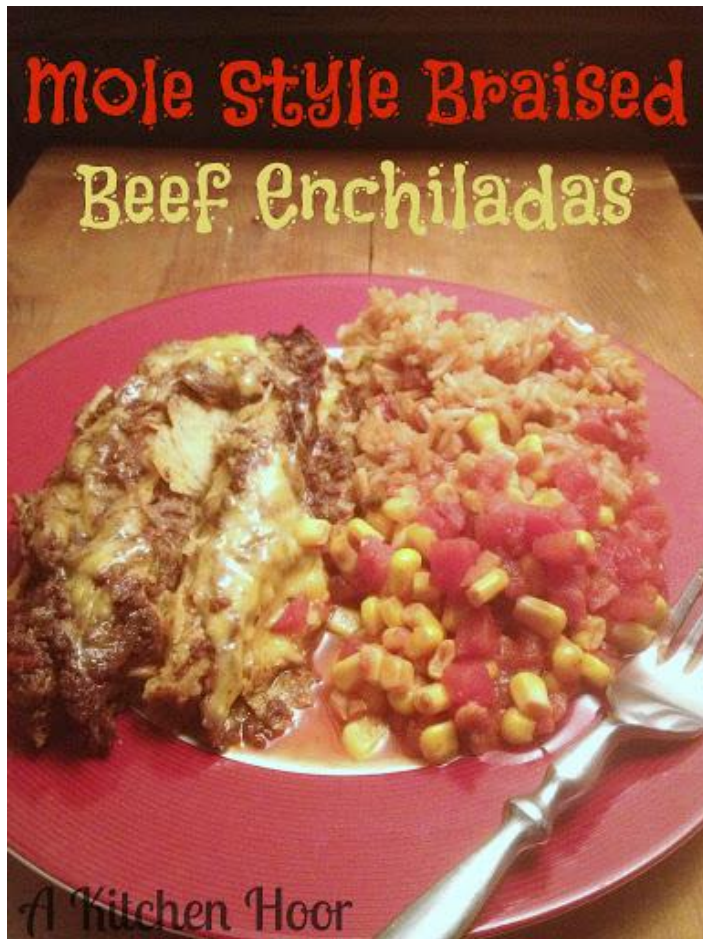


Mole Style Braised Beef Enchiladas

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 4 whole dried ancho chiles
- 4 whole dried chiles de arbol
- 1 cup onions, chopped
- 3 cups tomato, chopped
- 1/2 teaspoon ground cumin
- 1 ounce unsweetened chocolate, chopped
- 1 pound beef blade steak, trimmed
- 1 teaspoon oregano
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 16 whole corn tortillas
- 1/2 cup onion, diced
- 4 ounces canned green chiles
- 1 teaspoon chili powder
- 1 teaspoon oregano
- 1/2 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 2 cups cheddar cheese, grated

Cooking Directions

1. Remove the stem end of the peppers, and pour out as many seeds as possible. Soak the dried chiles in 4 cups of boiling water overnight; weighting them down to ensure they remain covered with water.
2. Heat a skillet coated with cooking spray over medium-high heat. Add onions and saute 2 minutes or until tender. Add tomatoes, 1/2 teaspoon ground cumin, and salt and pepper to taste. Simmer for 20 minutes.
3. Combine the tomato mixture with the re-hydrated chiles in the bowl a food processor. Process until smooth adding a few tablespoons of the chile water to thin the mixture to a sauce-like consistency.
4. Add 1 teaspoon oregano, 1 teaspoon ground cumin, and 1 teaspoon chili powder. Process again until combined.
5. Coat the insert of a slow cooker with cooking spray. Salt and pepper the steaks. Place in the bottom of the slow cooker. Top with chopped chocolate.
6. Pour the chile sauce over the steaks and cook on low 8 to 10 hours, or until fork tender and easily shredded.
7. Remove the beef from the slow cooker and allow to cool slightly. Remove any bones and shred the beef with two forks.
8. Place the beef in a large mixing bowl and add 1/2 cup diced onion, 4 ounces green chiles, 1 teaspoon oregano, 1/2 teaspoon ground cumin, 1/2 teaspoon smoked paprika, 1/4 teaspoon cayenne pepper and 1 cup grated cheese. Add 1/2 cup of sauce from the slow cooker and stir to combine.
9. Place 1/2 cup of sauce in the bottom of two 9 by 13 casserole dishes coated with cooking spray.
10. Preheat oven to 350.
11. Place 1/8 cup of meat mixture in the center of a corn tortilla and place, seam side down, in a casserole dish. Repeat with remaining tortillas and beef.
12. Spread 1 cup of sauce on the enchiladas in each casserole dish and top with 1/2 cup of cheese each.
13. Bake at 350 for 20 to 25 minutes or until bubbly and the cheese has melted.