

Mole & Guacamole Enchiladas

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-masa-tortilla-recipe>

Ingredients:

- 2 dried ancho chiles
- 4 pasilla chiles dried, New Mexican, California, Anaheim
- 1 tablespoon butter
- 1 onion medium, chopped
- 3 cloves garlic minced
- 2 teaspoons dried oregano
- 2 cups chicken stock
- 1 masa tablesppon
- 3 tablespoons creamy peanut butter
- 1 tablespoon honey
- 2 ounces mexican chocolate chopped, or bitter chocolate + a pinch of cinnamon
- water Reserved pepper
- 4 cups chicken cooked chopped/shredded, use leftover grilled chicken or a whole rotisserie chicken
- 10 ounces shredded Monterey Jack cheese divided
- 16 corn tortillas
- 3 teaspoons Sriracha or your favorite hot sauce
- 3 Haas avocados large ripe
- 1 lime juiced
- 2 garlic cloves minced
- 1 jalapeno seeded and minced
- 1/4 cup green onion chopped
- 1/4 cup chopped cilantro
- 1 plum tomatoes diced
- salt
- pepper

Nutrition:

1. Calories: 1300 calories

2. Carbohydrate: 104 grams
 3. Cholesterol: 220 milligrams
 4. Fat: 68 grams
 5. Fiber: 26 grams
 6. Protein: 82 grams
 7. SaturatedFat: 23 grams
 8. Sodium: 1130 milligrams
 9. Sugar: 24 grams
-

Thank you for visiting our website. Hope you enjoy Mole & Guacamole Enchiladas above. You can see more 17 mexican masa tortilla recipe Elevate your taste buds! to get more great cooking ideas.