

## Basic Red Enchiladas

### Enchiladas Rojas

#### Ingredients (serves four)

8-12 corn tortillas  
2 cups red hot pepper sauce (homemade or canned)  
½ cup water, or as needed  
Fresh cheese (panela, feta, cotija); crumbled  
Sliced white onions

#### Optional:

Vegetable oil, for frying

Pour the sauce in a shallow pan over medium heat, and add enough water to reach a consistency of tomato sauce (canned sauce does not require water). Bring to a boil, then let simmer over very low heat. Starting with warm corn tortillas (microwave as directed in the package, or warm up in a dry skillet), if frying the tortillas, crisp very slightly in a pan with vegetable oil, flipping once; they still should be pliable. Dip each warm tortilla in the simmering sauce, coating both sides, roll and place 2 or three on serving plates. Pour more sauce on top, sprinkle crumbled cheese and finish with onions before serving.

