

Carne Asada Enchiladas Suizas

Prep Time: 2.5 hours

Cook Time: 30 min

Serves: 4-6

Ingredients:

- For Carne Asada:
- 1 (1 1/2-pound)
flap steak or skirt steak
- 1 cup
HERDEZ® Salsa Casera
- Kosher salt and freshly ground black pepper
- Olive oil, for grilling
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- For Sauce:
- 1 (12-ounce) jar
HERDEZ® Tomatillo Verde Mexican Cooking Sauce
- 20 ounces
HERDEZ® Salsa Verde
- 15 ounces
crema Mexicana agria or sour cream
- 1/2 cup
canola oil for frying
- 12-18
corn tortillas, preferably white corn
- 1 1/2 cups
white shredded cheese (Oaxaca)

- 1 medium
red onion, finely sliced

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- Toppings:

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WHOLLY GUACAMOLE® dip

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Radish slices

Directions:

1. *For Carne Asada:* place beef in large bowl and pour the salsa over beef. Massage marinade around so beef is well covered and cover bowl. Let stand at room temperature 30 minutes or in refrigerator for up to 2 hours.
2. Heat grill or grill pan to high. Season steak with salt and pepper. Grill steak 5 minutes per side for medium-rare. Let rest 5 minutes, and then slice meat against the grain into bite size pieces.
3. *For Sauce:* pour tomatillo verde cooking sauce, salsa verde and crema into large skillet and set over medium-low heat to warm and stir.
4. To assemble stack enchiladas heat canola oil in non-stick frying pan. Drop 1 tortilla at a time into the hot oil and fry until softened, turn once during frying. Drain on paper towels. Soften tortillas by soaking in chile sauce in skillet one at a time.
5. Place a chile-coated tortilla on a serving plate. Layer with some grilled carne asada, shredded cheese, and sliced onion. Top with another coated tortilla. Repeat layers for a total of 3 to 4 tortilla layers per serving.
6. Serve stacks with a dollop of guacamole.