



Divorced Enchiladas



Ingredients, Bolognese:

- 12 Corn tortillas
- 4 cups cooked chicken, shredded
- 1 jar La Costeña Salsa Ranchera
- 1 jar La Costeña Green Salsa tomatillo sauce
- 1 can La Costeña whole black beans
- 1 ripe roma tomato, diced
- 2 tbsp white onion, chopped
- 2 tbsp cilantro, chopped
- 1 fresh jalapeño, chopped
- Juice of a lime
- 1 tbsp olive oil
- Salt and pepper to taste
- 1 cup romaine lettuce, sliced
- Queso fresco, crumbled
- Mexican crema

Method:

1. Heat one bottle of Salsa Ranchera in a small saucepan. Once hot, add 2 cups of the shredded chicken and mix well. Set aside.
2. Heat one bottle of Salsa Verde in a small saucepan. Once hot, add 2 cups of the shredded chicken and mix well.
3. In a bowl, combine the black beans with the tomato, onion, cilantro, jalapeño, limejuice, olive oil, and salt. Mix well, set aside. In a preheated Comal set over medium heat, heat all the tortillas on both sides until fully heated and lightly browned.
4. One by one, place a tortilla on a plate and arrange about ¼ cup shredded cooked chicken down the middle. Roll up into a soft chubby enchilada and place seam down in a platter.
5. Continue with the rest of the tortillas making half of them with Salsa Ranchera and half of them with Salsa Verde. Heat more of each salsa in a saucepan.
6. Once hot, pour over the same side as the chicken that has that salsa. Garnish with the prepared black beans, romaine lettuce, queso fresco, and crema.