

# Beef Enchiladas with Red Sauce, Balsamic Boston Salad

## Recipe for 4

### Description

Enjoy this authentic recipe from Nevada.

### Note

You can keep your red sauce up to 3 days in your fridge.

### Ingredients

#### Red Sauce

- 2 Tbsp Vegetable oil
- 2 Tbsp Flour
- 2 Tsp Chili flakes
- 1 Clove(s) Chopped garlic
- 0.25 Tsp Cumin powder
- 0.25 Tsp Oregano
- 500 Ml Vegetable stock
  
- Salt and pepper

#### Beef Enchiladas

- 350 Gr Ground beef
- 1 Large Onion
- 120 Gr Green hot chili
- 450 Gr Canned black beans
- 4 Big Tortilla
- 175 Gr Swiss cheese
- 0.50 Bunch(es) Fresh cilantro
  
- Salt and pepper

#### Boston Salad

- 1 Unit(s) Boston lettuce
- 1 Large Endive
- 1 Tbsp Dijon mustard
- 2 Tbsp Balsamic vinegar
- 1 Tsp Chopped garlic
- 225 Ml Olive oil
  
- Salt and pepper

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

#### Prep

Peel and finely chop the onion, Half the chillis, desseed them and slice them.

#### Red sauce

Heat up a pan with some oil, while whisking ass the flour, heat up the flour for a minute, add the dry ingredients.

Right after, slowly pour in the stock whisking continuously, make sure there are no lumps.

Reduce the heat, leave to simmer 10 to 15 minutes, the sauce will thicken.

### Beef

In a hot frying pan, cook the minced meat, breaking it while it cooks to avoid big pieces. Remove the meat from the pan once well done into a bowl, only keep about a table spoon of fat in the pan.

Throw in the chopped onion, tossing it around to make it sweat, once translucent, add the black beans and the chillis, cook it for a couple of minutes while stirring.

Pour in 70 ml of red sauce and add the meat off the heat.

### Boston salad

Mix together the ingredients for your dressing, emulsifying vigorously.

Wash the lettuce if necessary, break apart the leaves and chop them roughly.

### Plating

Spread the meat on the tortillas, add some sauce and some shredded cheese.

Roll your tortillas, place them on a baking tray where you've previously put some parchment paper (or that you buttered)

Spread some more sauce on the tortillas with some more shredded cheese and put it oven for about 20 minutes.

Serve with a salad on the side.

**Bon appétit!**