

Chorizo and Beef Enchiladas with Cheesy Hatch Chile Sauce

3/4 pound ground beef
2 to 4 ounces Mexican chorizo
1 teaspoon oil
1 cup chopped onion
1 cup chopped mushrooms
3 roasted Hatch chiles, diced and divided (or 6-ounce can diced green chiles)
1 3/4 cups of low-salt beef or chicken broth, preferably homemade, divided
1/8 teaspoon smoked paprika
Sea salt and freshly ground black pepper, to taste
5 to 8 corn and/or flour tortillas
Vegetable oil, as needed for tortillas
3 tablespoons butter
3 tablespoons flour
1/2 cup sour cream
2 cups grated Monterey Jack cheese
Sliced avocado and cilantro, for garnish

Preheat oven to 350 degrees.

In a skillet over medium heat, add the ground beef and Mexican chorizo and brown.

Add the mushrooms, onions and chile peppers into the mixture. Add the smoked paprika, then salt and black pepper to taste. Cook for about 5 more minutes, then add 1/2 cup of broth. Simmer for a minute or two more until the broth reduces, but don't let the mixture dry out. Turn off heat and set aside.

In a cast iron or other skillet, heat up a small amount of oil over medium-high heat. One at a time, heat each side of a tortilla until pliable and just starting to brown. Don't overcook or the tortilla will be difficult to roll. Place on paper towels to drain. Repeat with remaining tortillas, adding a small amount of oil as necessary.

Spoon the meat mixture into a tortilla, then roll up, placing seam-side-down in the in a lightly oil-sprayed casserole dish. Repeat until mixture is gone.

In the same skillet the meat mixture was in, melt the butter over medium heat. You don't need to wipe out the pan first. Sprinkle the flour over the melted butter, whisking continuously until the mixture is light golden brown.

Add the remaining broth and whisk until starting to thicken. Add the rest of the chopped green chiles, stirring to incorporate.

Reduce the heat and mix in the sour cream, then add the cheese to the sauce. Stir until combined and melted.

Pour the sauce evenly over the rolled tortillas.

Bake the enchiladas at 350 for 20 to 25 minutes, until bubbling. Remove and let sit for 5 to 10 minutes. Serve enchiladas garnished with avocado and cilantro.

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