

Alan Mello the Mellow Chef, Recipe
Braised Leek Enchiladas
Prep time 60 minutes
Makes 6 enchiladas

The leeks

Preheat oven to 325 degrees

- 1 lb of cleaned washed leeks
 - Cut the leeks the long way and quarter them if they are large around. Then cut them into 1" in pieces, put them in water and take a while to separate the leek layers which will help remove the dirt. Dry as well as you can. I use a salad spinner and then a paper towel.
- Dress with
 - 2 T Olive oil
 - 2 large garlic cloves minced
 - 1 T vinegar, red or rice is best but any will do.
 - Salt and white paper mix (not a deal breaker if it's just salt)
 - OR skip the above and use an oil and vinegar dressing that you like.
- Mix the leeks VERY well with the marinade.
- Spread them out on a half sheet (cookie tray) Spread them out well and evenly with no outliers on the edges to burn.
- Check every ten minutes. Once they start to cook and brown, bring the edge to the middle and redistribute so they cook evenly, every time you open the oven.
- When they are mostly brown with some black perhaps Put them in a saute pan with a lid and let them sit and soften.

Sauce and assembly

- 3 roma tomatoes
- 2 large cloves of garlic
- ½ small onion
- 1 serrano chili
- 1 cup crema
- 2 t bouillon
- 6 corn tortillas
- 6 ounces Queso Panela
- ¼ lb. monterey jack or other creamy cheese
- ½ cup onions medium dice
- Lightly oil the vegetables and grill over a flame to char them. The tomatoes should char and start to lose their peel with the outside starting to cook. Be careful of the garlic as it cooks really quickly this way. Blacken the chili and put it in a closed container to soften the skin.
- Throw all into a blender and puree.
- Add to a saute pan and reduce slightly adjusting flavor.
- When the flavor is intense, remove from the flame and whisk in the crema. Dip the tortillas in sauce to soften.
- Divide Leeks, cheeses and chopped onion in 6 parts and assemble.
- Pour over remaining sauce and bake for 10-15 minutes

