Guatemalan Enchiladas - *Enchiladas Guatemaltecas*

You’ve probably heard of enchiladas before, but you might be thinking about a rolled tortilla filled with chicken, or beef, topped with melted cheese and sauce, which is more like a Mexican enchilada. These enchiladas -Guatemalan enchiladas- are made by topping a fried or toasted tortilla (called a *Tostada*) with lettuce, beets, onions, tomato sauce, fresh parsley, an egg slice…and the last touch, a sprinkling of dried Guatemalan cheese (*Queso Seco*). Parmesan cheese can also work. Sometimes people also add ground beef or chili spice. ~A fun and colorful way to eat your veggies!

**Ingredients for 25 Enchiladas:**

- 25 tostadas
- 2-3 lbs fresh lettuce
- 6-8 red beets
- 6 boiled eggs
- 4 dill pickles (optional)
- 2 sliced onions (optional)
- 1 large bunch of fresh parsley
- pepper, salt
- *Queso Seco* (dry cheese)

**Sauce:**

- 3 diced onions
- 5 diced tomatoes

**Preparations:**

1) Wash and grate beets.
2) Boil eggs, then peel from shell. When cooled, slice.
3) Slice 4 dill pickles and 2 onions.
4) Finely chop one bunch of parsley.
5) For the sauce, chop tomatoes and onions. Saute onion until tender, then add tomato. Cook until tender. Mash or blend with salt and pepper.
6) Lay out *tostadas* on plates

**Arrange:**

On each tortilla place in layers 1) lettuce 2) beets 3) 1 tbsp tomato sauce 4) boiled egg slice 5) onion slice 6) chopped parsley 7) dry cheese 8) 1 tbsp tomato sauce 8) cayenne pepper for additional spice

*Buena Provecho!*