

Enmoladas de Calabacitas (Squash Enmoladas)

Makes 6 enmoladas | Active Time: 2 hours | Total Time: 2 hours

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Chef's Notes

You can buy premade mole at a Mexican grocery store or at many supermarkets.

Step 1: Making the Dish

- FOR THE CALABACITAS:
- 1/2 cup vegetable oil
- 2 to 3 cups half-moon slices Mexican squash
- 1 cup finely diced onion
- 2 garlic cloves, minced
- 1 cup diced Roma tomatoes
- 1 cup fresh or frozen corn kernels
- 1 tablespoon chopped fresh Mexican oregano
- 2 tablespoons chopped cilantro
- Salt
- Freshly ground black pepper
- 2 cups vegetable stock
- FOR THE DARK MOLE SAUCE:
- 8 dried pasilla chilis, stemmed and seeded
- 4 dried chile de arbol, stemmed and seeded
- 4 dried ancho chilis, stemmed and seeded
- 1 (16-ounce) can crushed tomatoes
- 1/3 cup chopped yellow onion
- 2 garlic cloves
- 1 corn tortilla, toasted in the oven
- 3 tablespoons roasted almonds
- 3 tablespoons raw peanuts
- 1 tablespoon toasted sesame seeds
- 1/4 cup raisins
- 5 whole cloves
- 1 cinnamon stick
- 1 tablet (90 grams) Mexican chocolate
- 4 cups vegetable stock
- 1/2 cup oil
- FOR THE ENMOLADAS:
- 6 corn tortillas
- Mexican pickled vegetables (cabbage, carrots, jalapeños)

To make the calabacitas, in a large skillet, heat the oil over medium-high heat. Add the squash, onion, garlic, and tomatoes, and cook, stirring occasionally, for 2 to 3 minutes.

Stir in the remaining calabacitas ingredients and bring to a simmer. Reduce the heat to medium-low and simmer, uncovered, for about 20 minutes. The mixture should retain some moisture, so if the stew becomes too dry, add a bit more vegetable stock or water.

Taste and adjust the seasoning if needed.

To make the mole sauce, toast the dried chilis in a 350°F (175°C) oven for 5 minutes.

In a large saucepan, combine the toasted chilis, crushed tomatoes, onion, garlic, toasted tortilla, almonds, peanuts, sesame seeds, raisins, cloves, cinnamon stick, and chocolate. Add the vegetable stock and bring to a simmer over medium heat, stirring with a wooden spoon.

Let the sauce simmer and reduce for about 30 minutes over medium-low heat.

Using an immersion blender, puree the mixture until smooth and then transfer it to a bowl; you can use a countertop blender, but let the mole cool down for an hour before transferring it to the blender. If the puree is too thick, add water as needed to achieve the desired consistency.

In the same saucepan, heat the oil over medium heat. Slowly add the pureed mole back to the pan. Bring it to a simmer and let it cook, covered, for 30 to 45 minutes. Add additional vegetable stock, if needed, to maintain a saucy consistency.

Taste and adjust the seasonings if needed.

To make the enmoladas, heat the corn tortillas on a griddle, on a skillet, or in the oven.

Spread a bit of the calabacitas on half of a tortilla and fold the other half over the filling. Repeat with the remaining tortillas. Spread the mole evenly across the enmoladas; you can go heavy on the mole and cover the tortillas, or you can put just a little bit of mole over them, depending on your preference.

Top with pickled vegetables and serve immediately.