

## Enchiladas Hondurenas

1 pound of ground beef  
Medium-sized corn tortillas (La Banderita brand)  
1 onion  
1 green pepper  
2 Large tomatoes  
1 potato  
1 small cabbage  
Cilantro  
1 small can of tomato sauce (Goya brand)  
½ cup of grated Cojita cheese  
Olive oil  
4 hard-boiled eggs  
Salt and pepper to taste

Mince half of the onion, green pepper, and one tomato.  
Add 1 tbsp of oil to a frying pan and add the onion, pepper and tomato.  
After 2 minutes, add the ground beef and mix it all together.  
Season with salt and pepper to taste.  
Add 1 packet of chicken bouillon and half of the can of tomato sauce with ½ cup of water.

Peel the potato and cut into small cubes to add to the ground meat.  
Cook on Medium heat for thirty minutes.

Hard boil eggs. Once cooked, peel and cut them into slices.

While the meat is cooking – chop the cabbage, tomato, and cilantro – set aside.

To prepare the sauce:  
Mince the other half of the onion and sauté it with one tbsp of olive oil.  
Add the remaining tomato sauce and half a cup of water.  
Season with 1 packet of chicken bouillon and salt and pepper to taste.  
Add some cilantro.

Fry tortillas over high heat until crispy, turning them every 20-30 seconds (you can also purchase tostadas – tortillas that are already crispy).

To prepare enchilada:  
Grab a tortilla – layer the meat mixture on top – add cabbage/tomato/cilantro – top with a few slices of eggs and Cojita cheese. Finally, pour a little bit of sauce on top and enjoy!