



BLUESCREEK FARM MEATS'

CINCO DE MAYO ENCHILADA

BACKGROUND

Happy Cinco De Mayo! Americans love good food and drinking so of course we adopted Cinco De Mayo. Make some beef enchiladas and margarita's for this festive occasion.

INSTRUCTIONS

Place beef, garlic, tomatoes in a crock pot on low for 6-8 hours or until tender. Remove beef from crock pot and shred. Strain and reserve 1 cup of the beef juice.

Mix 2 Tbsp taco mix, beef, and beef juice together.

Chop and brown the onion and bell pepper.

Microwave tortillas on high for 20-30 seconds. This will soften them and make them more pliable.

Lightly cover tortillas with enchilada sauce and fill with onion/peppers, beef and cheese and roll. Place in the casserole dish so all 8-10 full enchiladas will be lined up.

Top with remaining enchilada sauce and cheese.

Bake @ 350° for 20-30 min.

Serves 4-6 people

INGREDIENTS

2 lb beef stew
3 cloves garlic, crushed
1 can diced tomatoes
2 Tbsp taco seasoning mix
(mix in after meat is cooked)
1 small onion
1 1/2 bell pepper
8-10 small flour tortillas
16 oz enchilada sauce
16 oz Mexican cheese mix

Serve with:

Spanish rice
beans
sour cream
freshly cut tomatoes
cilantro
scallions

EQUIPMENT

Skillet
Crock pot
Knife
Cutting board
Casserole dish
Large bowl
Measuring cup