



PULLED PORK CARNITAS ENCHILADAS



INGREDIENTS

- 6 8" flour tortillas
- canola oil, as needed for frying
- 2 C Brookwood Pulled Pork Carnitas (#15006)
- 1 8 oz can diced tomatoes and green chillies, drained
- 1 C sliced black olives, drained
- 1¼ C white queso
- 2 C red enchilada sauce
- 1 C mexican blend cheese, shredded
- ¼ C fire roasted salsa
- sour cream, for garnish
- 1 16 oz can refried beans, heated
- ¼ C cilantro, chopped

DIRECTIONS

1. Preheat oven to 400°
2. Preheat frying pan and fry tortillas in oil until hot but still supple. Set aside to cool.
3. Combine Brookwood Pulled Pork Carnitas, tomatoes and green chilies, black olives, and queso.
4. Fill each tortilla with mixture and roll. Place in coated baking pan.
5. When pan is filled, top with enchilada sauce and cheese. Bake until hot, about 20 minutes.
6. Top enchiladas with salsa, sour cream, and cilantro. Serve with refried beans on the side.