

# GREEN CHILI PORK ENCHILADAS

yield: 8 SERVINGS prep time: 30 MINUTES bake time: 20 MINUTES total time: 50 MINUTES

## INGREDIENTS:

1 lb Rural Roots Ranch ground pork  
3 cups (12 ounces) shredded Mexican Blend Cheese  
1/2 cup chopped Onion or Green Onion  
1 can (19 oz) Green Chili Enchilada Sauce  
8 flour tortillas  
3/4 cup Sour Cream  
1 can (4.5 oz) Chopped Green Chilies  
1 can (16 oz) refried beans  
Sliced Green Onion (For Garnish)  
Sliced Black Olives (For Garnish)



## DIRECTIONS:

1. Brown pork in a skillet over medium heat.
2. In a medium bowl, combine pork, 2 cups cheese, green chilies, refried beans and onions.
3. In a small skillet, bring enchilada sauce to a boil, remove from heat.
4. Dip each tortilla into heated sauce briefly to soften.
5. Spoon 1/3 cup of the pork mixture and 2 tablespoons of sour cream down the center of each tortilla.
6. Roll and place tortillas seam-side down in a 12" x 8" inch baking dish.
7. Pour remaining enchilada sauce over top.
8. Sprinkle with remaining 1 cup cheese, sliced green onions and olives.
9. Bake 20 minutes at 350° until bubbly.

Our family tends to find 1/2 of an enchilada plenty filling. So I make the enchiladas in two 9x9 pans placing 4 of the tortilla rolls in each.

We serve one for dinner and put the other in the freezer after it has cooled for a quick dinner on busy nights.

Adapted from Familycookbook.com

