

MEXICAN SHREDDED BEEF ENCHILADAS

- 8 7-inch flour tortillas**
- Mexican Pot Roast Beef Filling (recipe below)**
- 1 16-ounce jar taco sauce**
- 1 cup grated cheddar cheese**
- GARNISH: sour cream, green onion**

Preheat oven to 375°F. Coat bottom of 7"x11" baking dish with taco sauce. Fill tortillas with beef filling and roll up. Place side by side, seam side down in baking dish. Completely cover with taco sauce. Top with cheese. Bake for 15 minutes. Garnish and serve with Mexican rice and refried beans.

MEXICAN POT ROAST

- 1 2 pound beef chuck pot roast, cut into large chunks**
- ½ onion, chopped**
- 1 clove garlic, chopped**
- 2 jalapeno peppers, chopped fine**
- 1 can (4 ounces) chopped green chilies**
- 1 tablespoon oil**
- ½ cup canned beef broth**
- ½ tablespoon chili powder**
- ½ teaspoon ground cumin**
- 1/8 teaspoon cayenne pepper**
- Pinch of salt**

IN SLOW COOKER, combine all ingredients and stir to blend. Cook on low for 6-8 hours until meat is tender enough to tear. Shred roast chunks with 2 forks. Mix shredded beef well; beef will absorb liquid and should remain moist.

IN A DUTCH OVEN, lightly sauté onions, garlic, peppers and chilies in oil over medium heat to release flavors. Add beef roast chunks and broth and reduce over low heat. Sprinkle roast chunks with chili powder, cumin, cayenne pepper and salt. Cook covered for 1 ½ hours. Remove cover. During next 15 minutes, shred roast chunks with 2 forks as meat becomes tender enough to tear. Mix shredded beef well; meat will absorb liquid and should remain moist.

Serves 8. Shredded beef will freeze well in shallow containers for 2-3 months.

Recipe courtesy of the North Dakota Beef Commission, 1-877-321-BEEF