

Leftover Roast Enchiladas

Not sure what to do with your leftover roast? We love turning our Sunday roast into a completely different meal!

Cook Time: 45 – 55 min

Equipment: 9 x 13 baking dish

Ingredients:

- **1.5 – 2lbs Native Acres leftover Roast**
- 1 onion, chopped (can omit)
- 1 Tbs Olive Oil
- Salt and Pepper
- 1 Tbs Chili Powder
- 2 Cups Shredded Cheese
- 1 Large Can of Green Enchilada Sauce (28oz)
- 12 – 14 Corn Tortillas

Directions:

1. Sautee Onions in Olive Oil over medium high heat until onions are translucent
2. Place Leftover cold roast into the pan with onions, stir occasionally breaking up the meat until warmed
3. Add in Salt, Pepper and Chili Powder with meat mixture
4. Warm Corn Tortillas in microwave so they are able to roll easily and not stiff
5. Spray 9x13 baking dish
6. Assemble Enchiladas: ¼ cup of roast mixture, 2 Tbs Cheese and 1 Tbs Sauce. Roll up tortilla and place in pan
7. Continue with all tortillas until your baking dish is completely full
8. Pour remaining enchilada sauce over all tortillas making sure all tortillas are cover
9. Top with cheese
10. Bake 350 for 40 min covered, Uncover and bake 5-10 more min until cheese is melted and enchiladas are warmed through
11. Eat & Enjoy! ☺

Notes:

- Could also sub in Native Acres Ground Beef for the Roast if you didn't have any leftover Roast. Brown Ground Beef with Onions and continue with step 3.

