

Enchiladas - Quick-n-Dirty

Recipe by: Dan Green Jr.

Ingredients

2 lbs	shredded beef or
2 lbs	shredded chicken (canned chicken works nicely)
2ea	20 oz can Enchilada Sauce (prefer Las Palmas)
4 tbs	Cumin Powder
8	flour tortillas
1 lb	shredded cheddar cheese (at least!)

1. Choose your meat. I have used both shredded beef (a bit more work) and canned chicken (Of course, fresh chicken would work just fine, but the canned stuff comes already cubed and it's going to be simmered in a fairly flavorful sauce anyway...) If you are using beef, it needs to be cooked ahead of time and then shredded. Chicken can be cooked and cubed, as it will shred easily after being simmered. (Canned chicken is usually cooked and cubed already.)
2. Many brands of enchilada sauce have both a hot and a mild version. I usually use one of each. I prefer the Las Palmas brand – by far. (...and I have tried a bunch of them!) Combine both cans of the sauce in a bowl with the cumin. If you like spicy, add some red pepper flakes and/or other powdered hot peppers such as cayenne.
3. Put half of the sauce in a large pot with the meat. You need enough sauce to cover the meat completely. Simmer the meat in the sauce long enough to infuse the flavor and thoroughly warm; around 15 or 20 minutes. After a few minutes, you should be able to shred or crush chicken.
4. As the enchiladas are assembled, they will be placed into a large 9 x 14 glass (optimal) baking dish. Prepare the bottom of the dish by spooning in some of the enchilada sauce.
5. A dinner plate makes a nice staging area to assemble the enchiladas. Put a spoonful of the sauce on the plate and spread it around to completely coat. Place a tortilla on the plate and apply a spoonful of sauce to the top, once again spreading it around to cover the entire surface.
6. Place several spoonfuls of the meat in a line down the center of the tortilla. Add some cheese along the top. I suppose you could add beans, onions green chilies or other things if you wanted.
7. Roll the sides of the tortilla over the top of the filling. They should probably overlap each other by a couple inches. You want to use enough meat to fill the tortilla so that when it is rolled-up, it will be about 1½" - 2" in diameter.
8. Set the rolled enchilada upside-down in the baking dish with the side of the bottom flap against the side of the dish or the previous enchilada. This will prevent them from unrolling - which is very annoying. Repeat until the dish is full.

9. Once the dish is full, spoon the extra sauce over the top of the enchiladas. You want to pay special attention to the parts that touch the sides of the dish, although a good covering is nice. Next, add several handfuls of the cheese down the middle of the dish.
10. Preheat the oven to 350°. Place uncovered dish in the center of the oven and bake until the top of the cheese starts to brown. (I have no idea how long that takes...)
11. Take out of the oven and try serving with two wide spatulas. (Good luck!)
12. These make excellent leftovers!