Chicken & Pork Enchiladas

Serves 1

Ingredients:

48 Mission® 6" Yellow Corn Tortillas (10503) , blanched in oil

3 qts. Water

2 Tbsp. Salt

4 lbs. Pork Butt, cut into quarters

4 lbs. Whole Chicken , cut

1/2 cup Prepared Enchilada Sauce

1 Tbsp. Vegetable Oil

1/2 cup Chopped Onion

1 Tbsp. Minced Garlic

1/2 cup Roasted Poblano Chile , chopped

1 Bay Leaf

1 Tbsp. Fresh Oregano , chopped

1 tsp. Thyme

Salt and Pepper to taste

1 batch Quick Enchilada Sauce (see Related Recipe)

1 batch Cheese Medley (see Related Recipe)

Directions:

1. In a large heavy pot add water, salt, pork and chicken. Bring to a boil and cook uncovered. Cook chicken until cooked throughout, about 45 minutes. Remove from pot. When cool enough to handle remove skin and bones. Continue to cook the pork for a total of three hours. Shred meats and toss with enchilada sauce. Set aside.

2. In a large pot heat oil over medium heat. Sauté onion, garlic, poblanos and bay leaf until tender, about 10 minutes. Add oregano, thyme and shredded meat, cook for 20 minutes. Season with salt and pepper.

3. To assemble, dip blanched Mission® Corn Tortillas in sauce. Fill each tortilla with two tablespoons meat and one tablespoon cheese medley. Roll and place desired amount in baking pan. Brush with additional sauce. Bake at 350º F for 15 minutes or until heated throughout.

Cheese Medley

Serves 1

Ingredients:

8 oz. (2¾ cups) Shredded Jack Cheese

8.25 oz. (2½ cups) Crumbled Queso Fresco

.75 oz. (¼ cup) Thinly Sliced Green Onion

Directions:

1. Combine all ingredients. Keep refrigerated.

Quick Enchilada Sauce

Serves 1

Ingredients:

2 tsp. Vegetable Oil

28 oz. (3½ cups) Canned Enchilada Sauce

8 oz. (1 cup) Canned Tomato Sauce

.5 tsp. Oregano

.25 tsp. Salt

Directions:

1. Heat oil in a skillet over medium high heat. Add sauces and heat throughout. Continue cooking until thickened, about 15 minutes. Season with oregano and salt.