

Cuban Enchiladas with Pineapple and Green Chili Salsa

#fabin40

May 2014 by Camine Pappas

Prep time 30

Serves 4

INGREDIENTS:

½ lb ground beef

1/3 package Jimmy Dean Hot Sausage

¼ C dry red wine for deglazing

1 heavy handed t cumin

½ t dried oregano

¼ t cayenne pepper or to taste

Salt and pepper

1 7 oz can diced green chilis

2 C finely grated sharp cheddar cheese

1 large can enchilada sauce (heated in a separate pan)

Flour Tortillas (large)



Salsa:

1 20 oz can diced pineapple drained

½ red pepper finely diced

1/3 C white onion chopped finely

3 T fresh chopped cilantro

1 T fresh chopped parsley

2 heaping T of the diced green chilis from the can

Salt and pepper

1 T olive oil

3 t lime juice

DIRECTIONS:

Grate the cheddar cheese, set aside. Turn on the broiler.

To prepare the salsa, add all ingredients and stir until combined. Taste and add more salt and pepper as needed. You could add some fresh jalapeños, but I preferred the taste of the canned green chilies. Set aside.

In a sauce pan over medium heat, crumble and cook the sausage and beef until almost done. Add the salt and pepper, cumin, cayenne, oregano, and stir. Add the green chilies. Stir. Add the red wine, and stir until red wine is nearly evaporated. Add about ½ of the can of enchilada sauce or until overly moist. Keep warm.

To plate, take a warmed tortilla and spread some of the beef/pork/chili mixture on the tortilla. Fold. Cover with more of the enchilada sauce. Put some grated cheddar on top and set under broiler until melted and just starts to bubble. Place a generous helping of the salsa on top and serve!

(Can also serve without the tortilla. I call them Cuban Sloppy Joes! I might serve on a bed of finely chopped Napa Cabbage!)



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