

Slow Cooker Pork Carnitas Enchiladas

By Camine Pappas/January 2014

Prep time 35 minutes/Cook time 6 hours

Makes 8 enchiladas

INGREDIENTS:

3 to 4 lb pork tenderloin, sinews removed,
cut into 3 inch chunks

¼ large white onion chopped

1 large jalapeno diced (seeds optional)

4 cloves garlic peeled and diced small

1 C diced canned tomatoes, unseasoned,
and the juice

1 C water

2 t cumin

1 t paprika

2 T brown sugar

The juice from 1 lime

Salt and Pepper (appx 1.5 t salt and 1 t pepper)

1 package large flour tortillas

3 C shredded cheddar cheese (you can use the cheese of your choice)

2 stalks scallions diced small

2 10 oz cans enchilada sauce – I used Old El Paso, medium heat



DIRECTIONS:

Place meat at the bottom of a large crock pot. Cover with salt and pepper. In another bowl, combine tomatoes, water, cumin, paprika, jalapeno, garlic, brown sugar and lime juice. Pour over the meat. Stir slightly to cover meat. Cover with lid. Cook on LOW for 6 hours.

When meat is done, remove meat pieces and shred with a fork. Put meat back in the juices and keep warm. Open the enchilada sauce and put in a small sauce pan and heat. Set the oven on broil.

To plate, take one tortilla, add ½ C or so of the carnitas, ladle 3 T of the hot enchilada sauce on the meat, roll, cover with the enchilada sauce, sprinkle with cheese and the scallions. Put under the broiler until the cheese bubbles.

(Variations: Add beans and rice to the inside of the enchilada, or use Monterey jack cheese. Serve with your favorite Mexican condiments!)

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