



Recipes by Peter

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Enchilada Casserole Slow Cooker Method

This recipe is quite simple to put together and takes just a few hands-off hours to come together in the slow cooker.

It may not be 'traditional' enchilada casserole, but I assure you, it has all of the elements of traditional enchiladas, it's delicious and it's easily prepared in the slow cooker.



ENCHILADA CASSEROLE INGREDIENTS

- * 2 Pounds of Chuck Roast cut into ½ to 1" pieces
- * 2 Tablespoons of Taco Seasoning (Your choice of the brand)
- * 1 Teaspoon of Garlic Powder
- * 1 Teaspoon of Onion Powder
- * 3 Cups Fiesta/Mexican Blend Cheese, Grated and Divided
- * 1 Cup of Cherry Tomatoes Sliced
- * 1 Small White Onion, Chopped
- * 1 Can of Red Enchilada Sauce (10 Oz)
- * 1 16 OZ Jar of Salsa (Your Choice of Brand)
- * 1 4 OZ Can of Fire Roasted Green Chiles
- * 1/2 Cup of Sliced Black Olives
- * 12 Yellow Corn Tortillas
- * Cilantro, Jalapeno, Green Onion and Lime for Garnish/Decoration
- * 2 Tablespoons of Canola or Vegetable Oil for Cooking

DIRECTIONS:

Preheat the slow cooker using the brown or sear/sauté mode on high.

Once the slow cooker is heated add two tablespoons of oil and brown the beef. Depending upon the size of your slow cooker you may need to do this in batches. If your slow cooker does not have a sear and sauté mode, you can brown the meat in the skillet and then transfer the meat to the slow cooker.

Once the meat has browned move the beef over and add the onions. Sauté the onions for a few minutes to soften.

Next add the seasonings, one cup of the cheese, enchilada sauce, salsa and fire roasted green chiles. Stir together. Set the slow cooker to slow cook (high) and let cook for 5 hours, start checking the tenderness of the meat in 3 ½ hours (as I did in the video.) Once the meat is very tender it's time for the next steps.

Next we'll take the 12 corn tortillas that have been cut into strips/pieces. Add these to the slow cooker pot and make sure the tortillas are well mixed in to the sauce.

Next add the remaining cheese and spread the cheese on top of the sauce mixture, then add the sliced tomatoes, sliced olives, sliced jalapenos, cilantro and green onions. Continue cooking in the slow cooker on high for 30 minutes.

Turn off the slow cooker and let the casserole cool for about 20 minutes then spoon into dishes and serve. You can add sour cream, guacamole and whatever you normally add to your enchiladas to this dish.

Enjoy!