

Shredded Beef Enchiladas

Ingredients

- 2 Lbs Stew Meat or Roast
- 2 tsp All-Purpose Seasoning
- 1 C Onion, diced
- 1 C Bell Pepper, diced
- 3 tsp Garlic, minced
- 24-32oz Tomato Sauce
- ¼ - ½ C Hot Sauce
- 1 ½ tsp Chili Powder
- 1 tsp Cumin
- 4 tsp Taco Seasoning
- 12 Tortillas
- 4 C Shredded Cheese



Directions

- Add the stew meat/roast, lots of water, and all-purpose seasoning to a slow cooker on low for 12-24 hours. Strain off broth (save!) and add meat to the bowl of a mixer. Shred on medium to high speed with whisk until desired consistency is reached.
- In a saucepan, add half the onion and bell pepper, garlic, tomato sauce, hot sauce, chili powder, and cumin. Bring to simmer, continuing to simmer for 5 minutes before transferring to a blender. Blend until smooth.
- Sauté the other half of the onion and pepper. Add to the shredded meat along with taco seasoning and just enough enchilada sauce to coat it without making it wet.
- Coat the bottom of a 9x13 baking dish with enchilada sauce.
- Spoon meat mixture into tortillas and top with cheese before rolling tightly and placing seam-side down in baking dish. Repeat until meat mixture is used up.
- Top with enchilada sauce and more cheese.
- Bake at 350°F for 25-30 minutes or until tortillas are soft and cheese is melted.

Storing

- Store leftovers in the fridge for up to 5 days.
- Freeze for up to 3 months and thaw in fridge overnight before reheating.
- Freeze pre-baked enchiladas up to 3 months. Thaw overnight in the fridge before baking as instructed.