

Green Enchiladas – Nuevo Mexico style

Ingredients – per person

1 10 oz can of Old EL Paso Green Chile Enchilada Sauce

1 4 oz or more of diced Green Chiles (Add Hatch Chilies for better taste.)

½ lb Ground Beef

4 corn tortillas

1 cup of shredded cheese

Prefer Mixed cheddar, American, Monterey jack and mozzarella

- 1. Cook the ground beef (chopped to fairly fine pieces) until done. Once done, let it simmer on very low heat – it won't be long before you will start using it – after completion. Season to taste with pepper – I don't add salt.**
- 2. While cooking the beef, place the sauce and diced Green Chiles in a saucepan. Heat the sauce to less than boil. (We want to heat it, not cook it.)**
- 3. Wrap the tortillas in paper towel and heat in microwave when you are ready to start. Heat for 30 seconds if only cooking for one person (4 tortillas), 45 seconds for two people (8 tortillas), 1 minute for 4 people and so-on. Prior to wrapping them in a paper towel, add a tortilla or two extra on each end of the stack. This protects the ones in the middle from being over done. I normally discard the extra ones when completed.**

Now we are ready to go to work

Place a heated tortilla in the middle of a plate. Place about 3 oz of the sauce on the tortilla. Place about 1/8 lb of beef on the sauce. Place a small handful of the cheese on the beef. Add a second tortilla, add sauce, add beef, add cheese. Add the third tortilla, sauce, beef and cheese. And now the fourth tortilla. Sauce, beef and cheese. At this point you might want to add a little extra of anything. Remember to leave enough for the next person.

Place the plate in a microwave and nuke it on high for one minute and serve. You are now ready to do your stack while you listen to the oohs and aahs.

**Happy eating
Bill**