

SHREDDED BEEF ENCHILADAS



The classic Beef Enchilada recipe for your next party entree or family gathering.

The tender beef chuck roast combined with LA VICTORIA® Red Enchilada Sauce and soothing Monterey Jack Cheese will make this another “go-to” recipe you’ll use time and again.

Prep Time	Cook Time	Total Time	Serves
30 MIN	2 HR 30 MIN	3 HR	10

RECIPE INGREDIENTS

- 3 lb** beef chuck roast
- 1/4 cup** water
- 1 cup** beef broth
- 3 tbsp** red wine vinegar
- 1 tbsp** chili powder
- 1 tbsp** ground cumin
- 1 cup** oil, for frying
- 20 (6-inch)** corn tortillas
- 1 (19-ounce) can** LA VICTORIA® Red Enchilada Sauce Mild
- 1 cup** Monterey Jack cheese, shredded

COOKING DIRECTIONS

- 1.** *Place roast in a large saucepan that has a tight-fitting lid. Pour in water, cover, and simmer on low for 30 minutes. Increase heat to medium/high, and brown the roast on all sides.*
- 2.** *Once the water has boiled away, pour in the beef broth, vinegar, chili powder and cumin. Cover tightly and reduce heat to low. Simmer for 1 1/2 to 2 hours or until the beef falls apart when you try to pick it up. Shred the beef, using 2 forks or your fingers.*

- 3.** *Place shredded beef back into the saucepan with all the juices, and let cool to room temperature.*
- 4.** *In a large heavy skillet, heat the olive oil. Using tongs dip the tortillas, one at a time, into the oil for 30 seconds each side. Drain on paper towels.*
- 5.** *Preheat oven to 375°F.*
- 6.** *Spread 4 tablespoons of LA VICTORIA® Red Enchilada Sauce down the center of the tortilla. Top with about the same amount of beef.*
- 7.** *Roll up and place seam side down in one or two 8x11 inch baking dish. Repeat for each tortilla. Continue until you are out of filling.*
- 8.** *Top with remaining LA VICTORIA® Red Enchilada Sauce and sprinkle with Monterey Jack cheese. Bake in a preheated oven for 30 minutes or until cheese is melted and bubbling.*