

Crock Pot Enchiladas

Happy Cinco de Mayo! This is a really easy recipe for enchiladas– you buy the sauce already made and a handful of other ingredients. When you put it all together it tastes authentic and just the right balance of flavors and spice. I always keep a bag of flour tortillas in the refrigerator, so even though enchiladas are traditionally made with corn tortillas, I'm going to use the ones I already have.

Enchiladas are pretty much a corn (maize) tortilla wrapped around any variety of fillings, including meats, potato, seafood, vegetables, cheese, beans or any combination of these, covered in a red chili sauce. The Spanish word “enchilado” means spicy or hot, but that doesn't mean that your taste needs to be extreme. You can add intensity with jalapenos or Tabasco if you'd like to crank it up a bit. This dish is also a great way to get your family to fill up on protein and you can use shredded beef or chicken if you prefer it over ground meat.

I suggest serving this dish with some Spanish rice or refried beans and some shredded lettuce, diced tomatoes and a dollop of sour cream. And if you serve dinner and request “dos cervezas, por favor”, I say cheers to you and enjoy your celebration!

1 lb ground turkey

1 medium onion, sliced thin

1 can diced green chiles

1/2 c. salsa

3 T. olive oil

10 tortillas (corn is traditional, flour ones still work)

1 can enchilada sauce

1 c. shredded colby jack cheese

2 T. jalapenos (from the jar)

Heat olive oil in a separate pan and brown meat until crumbled and cooked throughout. Add onion and saute until translucent. Add green chiles and salsa to mixture and stir, turn off heat. Pour a little enchilada sauce into the crock pot, just enough to coat the bottom. Roll 2-3 T of meat mixture in each tortilla and then place each one in separately, seam-side down (this works easiest in an oval shaped crock pot). Cover tortillas with remaining enchilada sauce, then the cheese and then sprinkle with the jalapenos. Cook on low for 3-4 hours. Ole!!