



CARNE ASADA ENCHILADAS

INGREDIENTS

- 1 ½ lbs beef strips
- chili powder, to taste
- ¼ tsp onion powder
- ¼ tsp ground cumin
- ¼ tsp garlic powder
- salt to taste
- ¼ tsp ground black pepper
- 2 ½ Tbsp vegetable oil, divided
- 4 green onions, chopped, divided
- 4 cloves garlic, peeled
- ½ cup tequila
- ¼ cup lime juice
- ¼ cup lemon juice
- ¼ cup orange juice
- 1 Tbsp grated fresh ginger
- 1 kiwi, peeled
- 3 Tbsp chipotle cooking sauce (such as Herdez®)
- 6 (8 inch) flour tortillas
- 1 (12 oz) bottle pasilla chile cooking sauce (such as Herdez®)
- 1 (12 oz) package shredded mozzarella cheese
- 2 Tbsp chopped fresh chives

DIRECTIONS

1. Season chuck strips on both sides with chili powder, onion powder, cumin, garlic powder, salt, and black pepper.
2. Heat 2 tablespoons vegetable oil in a large skillet over medium-high heat. Cook beef strips in the hot oil in batches until browned, about 5 minutes per side. Transfer to a slow cooker.
3. Heat remaining 1 1/2 teaspoon vegetable oil in the same skillet. Add 2 green onions and garlic; cook and stir until browned but not burnt, 3 to 4 minutes. Remove from heat; chop garlic coarsely and return to the skillet.
4. Whisk tequila, lime juice, lemon juice, orange juice, and ginger together in a bowl. Mash in kiwi using a fork. Stir in green onion-garlic mixture and chipotle sauce. Pour over chuck steaks in the slow cooker.
5. Cook on Low until steaks are fork-tender, 4 to 6 hours.
6. Transfer beef strips to a bowl; mix in 2 raw green onions.
7. Pour cooking liquid from the slow cooker into the skillet. Simmer over medium heat until reduced and thickened into a sauce, about 10 minutes. Stir in beef strips; simmer until most of the sauce is absorbed, about 5 minutes.
8. Preheat oven to 350 degrees F (175 degrees C). Coat the bottom of a 9x13-inch baking dish with 1/4 of the pasilla chile sauce.
9. Spoon beef strips mixture into tortillas. Wrap up and place seam-side down, close together, in the baking dish. Pour remaining pasilla chile sauce over tortillas. Sprinkle mozzarella cheese and chives on top.
10. Bake in the preheated oven until cheese is melted and bubbly, 20 to 30 minutes.

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BEEF CACCIATORE

SHOPPING LIST

chili powder
Onion powder
Ground cumin
Garlic powder
Salt
Ground black pepper
Vegetable oil
Green onions
Garlic, peeled
Tequila
Lime juice
Lemon juice
Orange juice
Fresh ginger
Kiwi
Chipotle cooking sauce (such as Herdez®)
(8 inch) flour tortillas
1 (12 oz) bottle pasilla chile cooking sauce (such as Herdez®)
1 (12 oz) package shredded mozzarella cheese
Fresh chives

SIDE OPTIONS

Mashed potatoes
Green peas with butter
Side Salad

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