
Enchiladas from Left-Over Pot-Roast

THIS IS A GREAT WAY TO USE UP LEFT-OVER POT-ROAST OR SWISS STEAK

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 tablespoons chili powder
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons garlic powder
- 1/2 cup leftover pot roast gravy,
- 3 cups leftover pot roast shredded into bite-sized pieces
- 1 1/2 cup canned plain tomato sauce (see note)
- 1 1/2 cups shredded pepper Jack cheese
- 2 tablespoons chopped fresh cilantro
- 1 (16-ounce) can pinto beans, drained and rinsed
- 8 (6-inch) corn tortillas

INSTRUCTIONS

1. MAKE SAUCE Adjust oven rack to middle position and heat oven to 350 degrees. Heat oil in large saucepan over medium heat until shimmering. Cook chili powder and cumin until fragrant, about 1 minute. Stir in gravy, garlic powder, and tomato sauce and simmer until slightly thickened, about 4 minutes.

2. ASSEMBLE ENCHILADAS Combine shredded beef, 2 tablespoons sauce, 1 cup cheese, cilantro, and beans in large bowl. Spread additional 1/2 cup sauce in 8-inch square baking dish.

3. PREPARE TORTILLAS. Warm tortillas in a frying pan on medium heat, one at time, adding a little oil if the pan dries out. As you remove each tortilla, add another, so that it is warm by the time you have finished filling the current one. Set the hot tortilla on a plate to fill. Alternatively, if you prefer a slightly quicker method to warm the tortillas; Stack them on a plate and microwave, covered, until softened, about 1 minute. One at a time, place heaping 1/3 cup beef mixture in center of each tortilla, roll tightly, and arrange seam-side down in prepared baking dish.

3. TOP AND BAKE Pour remaining sauce evenly over enchiladas, top with remaining cheese, and cover with foil. Bake until enchiladas are heated through, about 15 minutes. Remove foil and bake until cheese is lightly browned, 5 to 10 minutes. Serve.

