

Pulled Pork Enchilada Casserole

Yield: 10 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-pork-enchilada-recipe>

Ingredients:

- 10 flour Large Tortillas, or Corn 8-inches
- 3 cups pork Diced Cooked
- 1 1/2 cups shredded Mexican cheese blend Cheese, or any good melting cheese
- 1 1/2 cups corn 1 can 15 ounces corn or Frozen corn thawed
- 19 ounces enchilada sauce
- 1/2 cup shredded Mexican cheese blend Cheese
- 2 cups cabbage Shredded
- 1/2 cup cilantro
- 1 cup tomatoes Diced
- 1/2 cup Sour Cream
- 3 tablespoons milk Optional – used to thin the sour cream if drizzling on top.
- 4 pounds pork shoulder or Butt Roast Can be 3-5 pounds
- 16 ounces salsa verde 1 jar
- 1 small jalapeno Finely chopped, optional
- salt to taste
- pepper to taste

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 185 milligrams
4. Fat: 27 grams
5. Fiber: 3 grams
6. Protein: 53 grams
7. SaturatedFat: 11 grams
8. Sodium: 1350 milligrams
9. Sugar: 10 grams

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