



## TRADITIONAL ENCHILADAS SUIZAS

The delicious flavor and texture of our fried pork takes on a new level of enjoyment in this authentic Mexican dish. We simmer the meat in a zesty tomatillo and chili pepper sauce that is prepared using traditional fresh ingredients. If you are drawn to filling entrées with a mild kick of spice, our authentic Chile Verde is a great way to do so. Passed down through generations, this recipe is perfect as an entrée or as a complement to an unlimited range of dishes.



**15**

Minutes  
Prep Time



**35-40**

Minutes  
Cook Time



**12**

Servings

## INGREDIENTS

- 32oz. Del Real Foods® Pork Chile Verde
- 2 cups shredded Monterey Jack Cheese
- 2 cups each: Sour Cream and sliced Green onions, divided
- 2 cans sliced black olives, drained and divided
- 24 corn tortillas, heated
- 2- 19oz cans green enchilada sauce
- 1 lb. Del Real Foods® Refried Beans

## PREPARATION

Preheat oven to 375°F. Spray two 11x7x2-inch baking dishes with cooking spray; set aside. Pour Del Real Foods® Pork Chile Verde into a large bowl. Using two forks pull apart the chunks of pork into loose shreds; blend well. Add 1 ½ cups Jack cheese, 1/3 cup of sour cream & green onions and 1 ½ can of olives; blend well. Place about 1/3 cup of mixture, filling down the center of each tortilla. Roll to close and place enchiladas, seam side down, into prepared baking dish. Pour the enchilada sauce over the enchiladas. Cover and bake for 35 to 40 minutes or until heated through. In the last 5 minutes of baking, sprinkle with remaining cheese, green onions and black olives down the center of the enchiladas. Dollop each enchilada with remaining sour cream and serve with a side of Del Real Foods® Refried Beans.