



Shredded Pork Enchiladas

12 small corn tortillas

2 cups shredded meat

2 cups red enchilada sauce

1 cup shredded yellow cheese such as Cheddar

Oil

Heat oven to 350 degrees.

Heat some oil in a skillet. Once it is hot, add the tortillas - one at a time - and soften them for 10 seconds. Remove them and drain them on paper towels.

Place 1/2 cup red enchilada sauce at the bottom of your oven proof dish. Fill each tortilla with some meat in the middle. Roll it and place it on the enchilada sauce. Top the rolled tortillas with the remaining sauce and the cheese. Bake for about 20 minutes - until cheese is melted and enchiladas are heated through. Serve and enjoy!