

Chipotle Shredded Pork Enchiladas

Yield: 4 to 6 servings

For the Pork:

1 (2 lb) pork tenderloin
1 (8 oz) beer or Dr. Pepper
1 bay leaf

For the Sauce:

2 roma tomatoes
4 tomatillos, husked and rinsed
1 (14 oz) can diced tomatoes
1 (7 oz) can chipotle peppers in adobo sauce (use half to reduce spiciness)
1 (15 oz) can tomato sauce
1/2 large white onion, roughly chopped
2 garlic cloves
1 Tablespoon flour
1/2 cup water
1 Tablespoon olive oil
Salt, to taste

For the Enchiladas:

1/2 cup canola oil
12 to 18 corn tortillas, preferably white
1/2 large white onion, finely diced
1 1/2 cups [shredded Mexican cheese](#), or shredded Enchilado or Muenster
1/2 cup crema Mexicana or sour cream, for topping

To make the shredded pork:

Place the pork tenderloin and bay leaf in a large slow cooker. Pour the beer or Dr. Pepper over the meat. Cover and cook on low until the pork shreds easily; about 6 to 8 hours. Discard the bay leaf. Transfer the pork to a cutting surface and shred the meat. Cover with foil to keep warm and set aside until ready to assemble the enchiladas.

To make the sauce:

Adjust your oven rack to the top of the oven. Arrange the roma tomatoes and tomatillos in a single layer on a baking sheet. Broil the tomatoes until softened, about 20 minutes, turning halfway through. They will shrivel and shrink. Remove any blackened skin and discard.

Place the roasted tomatoes and tomatillos in a food processor. Add the diced tomatoes, chipotle peppers with adobo sauce, tomato sauce, onion, garlic, flour and water. Process until smooth.

Heat the olive oil in a large skillet until glossy. Pour the tomato puree into the skillet and stir. Season with salt, to taste. If the sauce is too thick, add a little water until desired consistency is reached, making sure to add more salt as needed.

To assemble the enchiladas:

In a large skillet, heat the canola oil until hot. Fry the tortillas until softened. Drain on paper towels. Dip one fried tortilla at a time in the pot of red sauce, turning to coat both sides. Place one each on individual serving plates, then layer each with shredded pork, shredded cheese, and diced onions. Repeat layering until each serving is stacked three to four tortillas. (End with a sauce-coated tortilla on top, covered with shredded cheese and a dollop of sour cream.

Oven-Method:

Preheat oven to 350°F. Spread 1 cup of the sauce in an ungreased 9-x 13-inch baking dish. Fry tortillas until softened; drain on paper towels. Fill each tortilla with shredded pork, cheese and diced onion. Roll and place seam side down into the pan, side-by-side in a single layer. Pour 2 cups of the sauce over the enchiladas, then sprinkle with more cheese. Bake until warm and cheese is melted, about 15 minutes. Garnish with a dollop of sour cream or crema.

Source: Adapted from [Muy Bueno](#) Cookbook via [White on Rice Couple](#)