

Spinach Enchiladas with Stokes Green Chile Sauce with Pork
Cynthia Bradley, Stokes Ellis Foods, Centennial, CO

Servings: 6

Ingredients:

- 1 large bunch of fresh spinach
- 1 tablespoon Epicurean Butter Company butter
- 1 clove garlic, sliced
- 2 (15 ounce) cans Stokes Green Chile Sauce with Pork
- 12 Tortillas Mexico corn tortillas
- 1/4 pound Queso Campesino Muenster Enchilado cheese, shredded
- 1/4 pound Queso Campesino Quesadilla cheese, shredded

Instructions:

1. Preheat oven to 350 degrees F.
2. Prepare spinach. Heat a large skillet to medium high heat and add butter and garlic.
3. Add spinach and wilt by turning in skillet for about three minutes.
4. Remove wilted spinach to a cutting board and chop.
5. Heat tortillas in a microwave oven for 45 seconds to soften.
6. Brush each tortilla with a small amount of Stokes Green Chile Sauce with Pork and fill each with some of the cheeses and chopped spinach.
7. Roll the tortillas and place seam side down in a 9 inch x 13 inch baking dish.
8. Pour remaining Stokes Green Chile Sauce with Pork over the enchiladas.
9. Bake covered for 20 to 25 minutes.

