

# Pork Enchilada Verde Casserole

Adapted slightly from Homesick Texan (blog)



## TOMATILLO-POBLANO SALSA:

- 3 whole poblano peppers, washed
- 1 1/2 jalapeno chile peppers, washed
- 1 pound tomatillos, husks removed
- 2 cloves garlic
- 1/2 cup cilantro
- 1/2 cup water
- 1/2 teaspoon kosher salt

## ENCHILADAS:

- 1 pound carnitas, shredded (pork shoulder, already cooked)
- 1 tablespoon vegetable oil
- 12 corn tortillas
- 3 1/2 cups shredded Monterey Jack cheese, about a pound
- 1/3 cup onion, minced (either red or yellow)
- 1/3 cup sour cream
- 1/4 cup chopped cilantro, use some for garnish
- 3 tablespoons sour cream, for garnish

*Per Serving (excluding unknown items): 352 Calories; 21g Fat (53.4% calories from fat); 16g Protein; 26g Carbohydrate; 4g Dietary Fiber; 51mg Cholesterol; 459mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 3 Fat.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

NOTES: You could easily use leftover pork (roast?) instead of making carnitas. It might not have quite the same flavor, but it would be close enough. Pork shoulder meat (long threads) would be more tender, so if using a roast, cut or tear into very small shred-like pieces.

1. SALSA: Turn on the broiler and place a rack 5 inches away from heating element. Line a cast-iron skillet or baking sheet with foil and place the poblano chiles, jalapeños, tomatillos, and garlic on the skillet. Cook under the broiler for 5 minutes, and then remove the skillet from the oven. Remove the garlic from the skillet and place into a blender. Turn over the poblano chiles, jalapeños, and tomatillos, and return the skillet to the oven.
2. Continue to broil the chiles and tomatillos for 5 to 7 more minutes or until they are nicely charred. After this time, remove the skillet from the oven. Place the tomatillos in the blender, and put the chiles into a paper sack or plastic food-storage bag, close it tight and let the chiles steam for 20 minutes.
3. Pour the 1/2 cup of water into the foil-lined skillet, swirl it around, and then pour this into the blender.
4. After the chiles have steamed, remove from the bag and rub off the skin. Remove the stems and seeds from the chiles and add them to the blender, along with the cilantro. Blend until smooth. You should have about 3 cups of salsa. Stir in the salt, taste and add more salt if you like.
5. CASSEROLE: Preheat the oven to 350°F.
8. In a skillet, heat up the vegetable oil on low heat. One at a time, heat up the tortillas in the skillet until soft and pliant, adding more oil as needed. After cooking, wrap in a cloth to keep warm. (It's fine if you want to skip this step but note that the tortillas may get super soggy when they bake.)
9. To assemble the casserole, ladle 1/3 cup of the salsa verde into an oval ceramic casserole dish or a 9-inch cast-iron skillet. Place 3 of the tortillas in the pan, tearing in pieces to fill in any gaps.
10. Evenly top the tortillas with a third of the pork, 1/3 of shredded Monterey Jack, a third of the diced red onions, a third of the chopped cilantro, a drizzle of sour cream, and 1/3 cup of the salsa. Top that layer with 3 more tortillas and then add the rest of the pork, etc. Make 3 full layers, then top with the remaining tortillas, salsa and grated cheese.
11. Bake uncovered for 30-35 minutes or until the casserole is lightly browned and bubbling. Allow to rest for 5 minutes before serving. Serve warm topped with sour cream and cilantro.