

Pork Enchiladas with salsa verde

This simple, creamy (and totally unspicy!) filling for enchiladas is a great way of using up leftover roast or pulled pork. Serve with a sauce made from tomatillos and some jalapenos on the side.

Serves 4

- 400g cooked pork, shredded or chopped into small pieces
 - 1 large onion, very finely chopped
 - 200g cream cheese
 - black pepper
 - 4 flour tortillas
 - portion green enchilada sauce
 - 150g cheshire cheese, crumbled
1. Fry the onion gently in some oil, till just softened.
 2. Add the cream cheese and pork with lots of freshly ground pepper and salt, and mix well.
 3. Fill the 4 tortillas and place in an ovenproof dish. Cover with foil and bake in a medium oven for 25 minutes, or until the filling is hot.
 4. Meanwhile heat the enchilada sauce.
 5. Serve the tortillas with the sauce poured over and scattered with the cheshire and a little fresh chopped coriander, if available.

Cook's notes

- You can substitute 200g of black beans for some of the pork if you like.
- If you want to use cheddar, add the grated cheese to the sauce and pop back into the oven for 10 minutes to melt.
- Serve with rice with a little cayenne or papria stirred in whilst cooking, and a salad of black beans, avocado, tomato, lime juice and fresh coriander.