



## *Cheesy Pork Enchilada Stew*

Prep time: 10 minutes

Cook time: 4-5 hours

Servings: 8

- 1 package Smithfield Boneless Pork Shoulder Seasoned Carnitas
- 1/2 cup corn flour
- hot sauce
- 2 cans (10 ounces each) red enchilada sauce
- 1 can (10 ounces) diced tomatoes and green chiles
- 1 can (4 ounces) chopped green chiles
- 1 1/2 teaspoons minced garlic
- fresh cilantro
- 1 can (15 ounces) black beans, rinsed and drained
- 1 cup no-salt-added chicken stock
- 1/2 large red onion, diced
- sour cream
- 4 ounces cream cheese
- 2 cups (8 ounces) shredded sharp cheddar cheese

Place carnitas in 5-quart slow cooker. Add corn flour and toss to coat meat.

Add all remaining ingredients except cream cheese and shredded cheddar. Cover and cook on high 4-5 hours (low 7-9 hours).

*Continued:*

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Break meat apart with spoon. Add cheeses and stir until melted.

Tip: Leftover stew can be made into dip. Heat 6 cups stew; add 2 cups shredded cheddar cheese and 4 ounces cream cheese; stir until melted. Serve with tortilla chips.

Source: Smithfield Foods

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