

## **Pulled Pork Enchilada Casserole**

Alter the spiciness of this homey, cheese-crust casseroles—really a lazy way of making enchiladas—by using a hotter salsa. I used Trader Joe’s Double Roasted Salsa and mild enchilada sauce, and it had only a touch of heat, which hit the mark for serving a big crowd. You can always fancy it up with chopped scallions, cilantro, and avocado, too.

TIME: 20 minutes active time

MAKES: Two 8”x8” casseroles, each serves 6

2 pounds boneless pork butt or shoulder  
2 (12-ounce) jars salsa  
1 (15-ounce) can diced tomatoes  
1 (14-ounce) can enchilada sauce  
Vegetable oil spray  
20 corn tortillas  
1 cup sour cream  
4 cups shredded Mexican-style cheese

Preheat the oven to 325 degrees. Place the pork (with strings, if applicable) in a large ovenproof pot with a lid (such as a Dutch oven), pour the salsa over the top, and bake for 3 hours. (Yes, that’s all.) Let cool to room temperature. Remove any strings.

Transfer all the salsa and liquid to a food processor, and puree with the diced tomatoes and enchilada sauce. Pull the pork into bite-sized shreds and set aside, removing any large pieces of fat.

Change the oven temperature to 350 degrees.

Spray two 8” square pans with the vegetable oil. Spread 1/2 cup sauce in the bottom of each pan. Tear 5 corn tortillas in half, and arrange them in a couple layers in one pan, turning some of them so the flat sides touch the edges of the pan, then repeat for the second pan. Add half the pork to each, then divide the sour cream between the two pans, spreading it right over the pork. Add 1 cup shredded cheese, then 1 cup of the sauce, to each pan. Add another layer of 5 halved tortillas to each, then divide the remaining sauce between the two pans, and top each with another cup of shredded cheese.

Bake the casseroles for 45 minutes, until the cheese is melted and browned. Let sit for 10 minutes before serving.

You can also wrap casseroles first in foil, then in plastic, then freeze and reheat at 350 degrees in just the foil for 1 hour. Remove the foil and bake until browned.