

## Fajitaladas

<http://butcherblockco.com/blog/end-of-summer-tradition/>

*Recipe courtesy of Candice Whiting*

Makes one batch, serves 6-8

### Ingredients:

- 12 medium flour or 16 corn tortillas
- 1-2 T olive or vegetable oil
- 1 lb. steak or chicken, cut into strips
- 1 red bell pepper, cut into strips
- 1 yellow bell pepper, cut into strips
- 1 white or yellow onion, chopped
- Fajita seasoning to taste
- 1 16 oz. can enchilada sauce of your choice, or homemade
- 2-3 cups Mexican style shredded cheese blend
- Toppings of choice



If you will be eating right away, preheat your oven to 350 F.

In an oiled pan, sauté steak or chicken with fajita seasoning (taco seasoning works well, too) until browned on all sides. Add peppers and onions and sauté until meat is cooked through and onions are translucent. Set aside. If freezing, allow to cool completely before assembling. This can be done up to 3 days in advance.

Spread about ¼ cup of enchilada sauce in bottom of a 13" X 9" baking dish. This helps keep the tortillas from sticking to the pan. Lay out your tortillas on a flat surface and sprinkle a line of cheese down the middle of each. Divide veggie/meat mixture among tortillas on top of cheese. Roll each one up and place in baking dish, seam side down. Pour remaining enchilada sauce evenly over the top, and sprinkle with remaining cheese.

If baking immediately, loosely cover with foil and bake for 20-30 minutes, until cheese is bubbly. Uncover and place under the broiler for about two minutes to get that bubbly cheese nice and golden brown! Let stand for 5-10 minutes before serving. Serve with sour cream, chopped tomatoes, black olives, salsa, onions...whatever you like!

If freezing, cover tightly with plastic wrap and top with foil or the lid to your dish. When you are ready to cook, allow to thaw overnight in the refrigerator, remove plastic wrap (don't forget this part – melted plastic wrap does not go well with these flavors!), put lid back on or cover with foil and follow baking instructions above, but allow to bake for 45 minutes to an hour.