



BBQ BEEF ENCHILADAS



Beef Enchiladas glazed with tangy BBQ sauce, topped with cheddar cheese sauce and creamy coleslaw. Yield: 1 Serving

Ingredients:

3 Each	Beef Enchiladas [#0981101], Prepared According to Package Directions
½ Cup	BBQ Sauce, Heated
¼ Cup	Cheddar Cheese Sauce, Heated
Garnish	Scallions, Sliced

Coleslaw Ingredients:

1 Tbsp.	Carrots, Shredded
1 Tbsp.	Green Cabbage, Shredded
1 Tbsp.	Red Cabbage, Shredded
1 Tbsp.	Coleslaw Dressing

Directions:

1. In a small serving bowl, toss the carrots, green cabbage and red cabbage in the coleslaw dressing until evenly distributed to make the coleslaw.
2. Place the **Beef Enchiladas** onto a serving dish and ladle the BBQ sauce and cheddar cheese sauce over the top.
3. Top with the coleslaw and garnish with scallions.