



TEXAS BBQ BEEF ENCHILADAS



Beef Enchiladas are smothered in Texas BBQ sauce and topped with cheddar cheese and a spicy jalapeño slaw. Yield: 2 Servings

Ingredients:

6 Each	Beef Enchiladas [#0820501], Prepared According To Package Directions	¼ Cup	Jalapeños, Sliced
⅓ Cup	Lime Juice	¼ Cup	Carrots, Sliced
1 Tbsp.	Sugar	To Taste	Salt and Pepper
¼ Cup	Red Cabbage, Sliced	½ Cup	BBQ Sauce
¼ Cup	Green Cabbage, Sliced	½ Cup	Cheddar Cheese, Shredded

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a mixing bowl combine lime juice and sugar and mix until the sugar is dissolved.
3. Add red and green cabbage, jalapeños and carrots and mix until coated. Season with salt and pepper.
4. Place **Beef Enchiladas** in a baking dish, cover with BBQ sauce and top with cheddar cheese.
5. Bake until the cheese is melted.
6. Top with jalapeño slaw and serve.