



BISON ENCHILADAS

Ingredients:

1 pound ground bison meat
1 small onion diced
1 packet taco seasoning
Season salt
1 large can enchilada sauce
Shredded cheese
6 warmed tortilla shells
Chopped green onions (optional)
Sour cream (optional)
Guacamole (optional)

Directions: Season bison generously with season salt and brown over medium low heat in a large skillet with diced onion. Once burger is fully cooked, drain excess grease and return to pan. Prepare with taco seasoning packet as directed. Add half the can of enchilada sauce, leaving enough to spread over prepared enchiladas. Add a spoonful of meat mixture and a bit of cheese to each tortilla shell. Roll and place in greased 9 x 13 baking dish. Once all tortillas are filled and placed in pan, spoon remaining enchilada sauce over the top of the shells to cover. Sprinkle cheese over the top. Bake at 375 for 18-20 minutes. Garnish with chopped green onions, sour cream and/or guacamole. Serve with rice, chips, lettuce and/or beans.

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