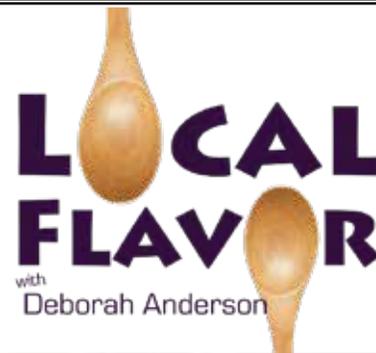


PHILLY CHEESESTEAK ENCHILADADS



Ingredients:

- 2 green onions
- 2 tsp olive oil
- 14 oz steak strips
- 6 oz pepper and onion mix
- 1/4 cup beef stock
- 1/2 tsp garlic salt
- 4 oz mozzarella cheese, shredded
- 6 flour tortillas
- 2 oz light cream cheese
- 1/4 cup fried onions



Instructions:

1. Prepare the ingredients. Trim and thinly slice green onions on an angle, keeping white and green portions separate. Separate steak strips into a single layer and coarsely chop.
2. Cook the filling. Place a medium non-stick pan over medium-high heat and add 2 tsp. olive oil. Add steak strips to hot pan and cook undisturbed, 2 minutes. Add pepper and onion mix, white portions of green onions, garlic salt, and beef stock. Stir occasionally until no pink remains on steaks strips and steak strips reach a minimum internal temperature of 145°, 4-6 minutes. Remove from burner and stir in half the mozzarella cheese (reserve remaining for sauce). Rest, 3 minutes.
3. Assemble the enchiladas. Place tortillas on a clean work surface. Divide filling evenly among tortillas, placing on center of tortilla. Fold tortilla over filling, then tuck tortilla under and roll. Place rolled enchilada, seam side down, in prepared casserole dish. Repeat with remaining tortillas.
4. Bake the enchiladas. Bake enchiladas at 400° until tortillas are lightly browned, 7-10 minutes. While enchiladas bake, make cheese sauce.
5. Make Sauce and finish dish. Place a small pot over medium-high heat. Add 1/2 cup water, cream cheese, and a pinch of salt to hot pot. Bring to a simmer, stirring often. Once simmering, remove from burner. Stir in remaining mozzarella cheese until smooth and combined. Top enchiladas with sauce and garnish with green portions of green onions and crispy onions.

Recipe presented by: Deborah Anderson

 LOCAL ONE

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