

## 30-minute al pastor enchiladas

BY CAROLINE CHAMBERS

Serves 4

Cook time: 30 minutes

Tools:

- [Cutting board](#)
- [Chef's knife](#)
- Large ovenproof skillet (preferably [cast iron](#))

Ingredients:

- 1 tablespoon neutral cooking oil
- 1 bunch scallions, thinly sliced
- 4 garlic cloves, minced
- 1 pound ground pork
- 1 teaspoon chili powder
- 1 teaspoon dried oregano
- 1 teaspoon cumin
- 1 teaspoon kosher salt
- 1/2 cup crushed pineapple (from a can of crushed pineapple — see notes for ways to use the rest)
- 1 (16-ounce) jar of salsa verde
- 1 (8-ounce) bag of spinach
- 1/4 cup sour cream
- 5 to 6 (10-inch) flour tortillas (see sub note for alternatives!)
- 8 ounces shredded cheddar, Mexican, or pepper jack cheese
- Optional toppings: [pickled red onions](#), thinly sliced red onion, avocado slices, cilantro, hot sauce, etc.

Preheat oven to 375°F.

Warm **1 tablespoon neutral cooking oil** in a large nonstick skillet over medium-high heat. Cook the **sliced scallions** and **4 minced garlic cloves** until softened, for 2 to 3 minutes. Add **1 pound ground pork**, **1 teaspoon chili powder**, **1 teaspoon dried oregano**, **1 teaspoon cumin**, and **1 teaspoon salt** and turn the heat up to high. Break the pork into tiny crumbles with a spatula, stirring frequently until cooked through and all excess moisture has evaporated.

Stir in **1/2 cup crushed pineapple** and **1/4 cup salsa verde**. Stir until the meat has absorbed the liquid. Stir in **8 ounces spinach** until totally wilted. Turn off the heat and stir in **1/4 cup sour cream**.

Roll the enchiladas up by spooning 1/4 to 1/3 cup (depending on how large your tortilla is) of the pork mixture down the center of each tortilla. Top with **several tablespoons of shredded cheese**. Roll tightly and line the tortillas up, seam-side down, on a cutting board.

Once all of the meat has been rolled into tortillas, pour in enough **salsa verde** to coat the bottom of the skillet. Add the enchiladas into the skillet, again seam-side down. I can usually fit 5 across, then wedge 1 more in along the top.

Cover the enchiladas with **the remaining salsa verde** followed by **the remaining shredded cheese (about 1 cup)**.

Bake for 15 minutes, or until the cheese is totally melted. Garnish with pickled red onions, avocado, cilantro, scallions, more sour cream, etc., as desired. Dig in!