

# **ELKCHILADAS**

**Christian Armstrong**

Instagram - @elkaholics\_anonymous

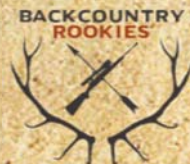
## **INGREDIENTS:**

- 1 lb ground elk burger
- 1 jar Trader Joes Salsa Verde (or green enchilada sauce)
- ½ red pepper, finely chopped
- ½ green pepper, finely chopped
- ½ white onion, finely chopped
- 6 oz can diced black olives
- ½ can corn
- 1 small can of green chiles
- 2 Tbsp oil
- 2 cloves garlic, minced
- 1 Tbsp chili powder
- 1 Tbsp cumin
- 1Tsp garlic powder
- ¼ Tsp salt
- 2 cups shredded cheese of choice
- ½ cup cotija cheese
- 10 soft flour tortillas
- Sour cream (optional)



## **INSTRUCTIONS**

- Preheat Oven to 400 Degrees



# ELKCHILADAS

Christian Armstrong

Instagram - @elkaholics\_anonymous

- Add ground meat to skillet and cook until browned. Add seasonings
- While meat is browning, heat oil in another skillet and saute the onions, bell peppers, and garlic over medium heat. Cook until softened, set aside in a bowl.
- Combine onion mixture, cooked gamemeat, black olives, corn, green chiles, 1 cup sour cream, ½ cup salsa verde and 1 cup of shredded cheese.
- Fill mixture into flour tortillas and place seam side down in a baking dish.
- Pour enchilada sauce over the tortillas and top with remaining shredder cheese and cotija cheese. *Note: I don't use the full far of enchilada sauce, just make as saucy as you'd like*
- Bake for 20 minutes or until crispy and enjoy.

