



BIRRIA ENCHILADAS

Our Beef Birria is a Mexican-style beef pot roast slowly cooked in a rich and flavorful tomato stew. It can be served as a stew or to make birria tacos with melted cheese and a side of consome for dipping.



15

Minutes
Prep Time



30

Minutes
Cook Time



ABOUT 15

Servings

INGREDIENTS

2- 36oz Del Real Foods® Beef Birria Packages

15 Corn Tortillas

2 Cups Shredded Mozzarella Cheese

Oil

Optional:

1/2 Cup Diced Red Onion

1/4 Cup Chopped Fresh Cilantro

PREPARATION

1. Heat 2 36oz Del Real Foods® Beef Birria packages according to package instructions. Separate the meat from the broth.
2. Preheat skillet with oil to a medium heat. Par fry the tortillas on each side. Preheat oven to 350 F.
3. Then carefully dip both sides of the par fried tortilla into Birria broth.
4. Add 1 spoon full of Birria meat and spread across each tortilla and roll. Continue this process with the desired number of enchiladas.
5. On an oven safe dish, evenly spread some of the broth across the bottom.
6. Place the rolled enchiladas on the oven safe dish, pour remaining broth on top, and evenly spread mozzarella cheese across the enchiladas.
7. Bake for about 15 minutes or until cheese is melted.
8. Carefully take out the dish and garnish with chopped onion and cilantro if desired.