Honey Lime Pork Enchiladas

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Friends, today I am sharing one of our family's all-time favorite recipes---Honey Lime Enchiladas! You've probably seen them around the internets, they are popular and delicious. I've made them with both chicken and pork, and we love them! I like to make A LOT of enchiladas so that I can bake half of them and then freeze half of them to use later or to take dinner to someone else. It's a winner!! :) It's also great as leftovers.

This is how I make my enchiladas. I don't like them too runny or too spicy so I've adapted and combined a few recipes to get it just how we like it. The recipe I'm posting today makes about 22 enchiladas depending on how full you fill them. Of course you can cut the recipe in half to make a smaller meal if you want. ☺

Cooking the Pork:

2 pound pork roast (I used a pork loin roast from Costco)

Assorted seasonings such as seasoning salt, pepper, garlic powder (or 2 cloves fresh garlic or minced garlic), onion powder (or 1 medium sliced onion)

1/4 cup water

Spray crock-pot with cooking spray. Place pork roast into crock-pot with 1/4 cup water; sprinkle desired seasonings on top of the pork roast. Cover and cook on LOW for 7-8 hours or HIGH 5-6 hours. Shred pork into smaller pieces. Then you can add pork to the honey-lime marinade.

Honey Lime Marinade:

1/2 cup Honey

1/2 cup Lime juice

1 tsp. garlic powder

1 T. chili powder (optional; we don't like spicy so I only use 1 tsp or leave it out completely)

Whisk these ingredients together in a large bowl. Add the shredded cooked pork and toss to evenly coat. Cover and refrigerate for at least a half hour, preferably a few hours.

Other enchilada ingredients:

20-22 Flour Tortillas--Medium, soft taco size (I love Costco's uncooked tortillas!)

2 cups Mild Green Enchilada Sauce

1 cup Half and Half (can use fat-free)

Shredded cheddar and mozzarella cheese (about 2-3 cups each--you could put less or more cheese in each enchilada)

Non-stick cooking spray (spray your baking dishes)

We love to serve our enchiladas with sour cream and avocados too. Yum.

Putting it all together:

1. If you use the uncooked flour tortillas, cook them on a skillet until lightly browned on each side.
2. Mix the mild green enchilada sauce with the half-and-half. Pour a little bit into each of your baking dishes, just enough to cover the bottoms of your dishes.
3. Gather your cooked tortillas, marinated pork, and cheeses and assemble the enchiladas. It doesn't matter the order---but layer the cheese and the pork on one side of the tortilla then roll it up. I lay out about 10 tortillas on my counter at the same time and do them all at once.
4. Roll up all of the tortillas and place with the seam side down in your baking dishes. I usually use a few 9x13 inch and a few 8x8 inch ones too. You can freeze them if you aren't going to bake them right away---wrap tightly with saran wrap then with tin foil. These work well in those disposable baking pans as well, especially if you are taking a meal to someone else.
5. Pour the enchilada/half-and-half sauce on top of the rolled up enchiladas. I don't like to pour too much on, sometimes I have a little bit of the sauce left over. Do what feels right to you. :)
6. Top with cheeses and bake in 350 degree oven for 30 minutes. (45-60 minutes if frozen). Cheese will be browned and bubbly. SO GOOD.