

HALVERSON HUNTS APPROVED

DR. MIKE'S PHEASANT ENCHILADAS

Ingredients:

- 2 lbs pheasant breasts cut into small pieces (approx. 6-8 breasts)
- 1 large white onion, diced
- 2 - 15 oz. cans green chili enchilada sauce (I use Old El Paso)
- 1 can cream of chicken soup
- 1 small can green chilis, diced
- 1 small can jalapenos, diced (or less depending on taste)
- 1 tblsp chili powder
- 1 1/2 tsp ground cumin
- 16 oz. sour cream
- 2 lbs shredded cheese (I like a combination of Monterey Jack and mild cheddar)
- 1 package of flour tortillas (about 12)

Preheat oven to 350°

Preparation:

Add green chili enchilada sauce, cream of chicken soup, half of the diced onion, diced green chilis, diced jalapenos, cumin, and chili powder to medium sauce pan, blend well and simmer for at least 30 min. Saute pheasant pieces until done. Remove from heat and immediately add 1 lb of cheese, sour cream and remaining raw onion. Mix together. Pour small amount of enchilada sauce into 9x13 baking dish, just enough to coat bottom. Fill tortillas with pheasant mixture, roll up and place rather tightly into the baking dish. Pour remaining enchilada sauce over top of enchiladas and cover with remaining cheese. Cover tightly with aluminum foil and bake at 350° for 30-40 minutes, or until hot. Garnish with freshly torn or chopped cilantro, sliced fresh jalapenos, black olives, more diced raw onion, guacamole or whatever you like. (The fresh cilantro is key, though.)

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