
Kona Coffee Chili Cheese Kalua Enchiladas

Total time: 1 hr 5 min Yield: 16 Servings

Ingredients

5 lb prepared Kona coffee rubbed kalua pork (chopped)
1 large white onion (finely diced)
4 Tbsp Kona coffee beans (ground extra fine, divided)
4 Tbsp chili powder (divided)
2 tsp fresh ground pepper
2 tsp onion powder
1 Tbsp garlic powder
1 tsp ground coriander
1 tsp ground oregano
12 oz green hot sauce
salt (to taste)
36 oz prepared chili
1 1/2 cup water
1 pkg corn tortillas
16 oz cream cheese
16 oz cheddar or jack cheese (finely shredded)
1/2 bunch green onions (sliced)
2 tomatoes (finely diced)
1 cup cilantro (chopped)
8 oz black olives (sliced)

Prep Time: 20 min Cooking Time: 45 min Total Time: 1 hr 5 min

Instructions

In a large bowl, combine the pork, onion, 2 tbsp. ground coffee, 2 tbsp. chili powder, pepper, onion powder, garlic powder, coriander, oregano, hot sauce and salt to taste. Set aside.

In a medium bowl, combine the chili, 2 tbsp. ground coffee and 2 tbsp. chili powder and water.

Spread 1/2 of the chili mixture in a 9"x13" casserole dish.

Fill a tortilla with cream cheese, spoon about 1/4 cup pork down the center, sprinkle with cheese and tightly roll up. Place seam down over the chili mixture in the casserole dish. Continue until dish is filled.

Pour remaining chili mixture over top of rolled enchiladas.

Bake at 350°, until bubbly. About 30 minutes.

Sprinkle top with extra cheese and return to oven until melted.

Garnish with green onions, tomatoes, cilantro and olives.

Source:

Recipe By: Joy Marie Kailiuli - 1st Place Amateur Entrée Winner 2015 Kona Coffee Festival Recipe Contest