

Beef Enchiladas

Simple

enchiladas made with corn tortillas, beef, beans, and cheese!

These are

the best enchiladas and will please even the picky eaters!

Yield:

6 servings

Ingredients:

12 corn tortillas

1 pound ground beef*

1 large onion, diced

2 cloves garlic, minced

1 teaspoon chili powder

1/8 teaspoon black pepper

1/2 teaspoon salt

1 teaspoon ground cumin

Hot sauce, to taste

1 can refried beans (or about 2 cups of homemade refried beans)

2 cups (8 ounces) shredded cheese (Mexican blend or other)

2 10-ounce cans enchilada sauce (or about 3 cups of homemade enchilada sauce)

For serving (optional):

Sour cream

Shredded cheese

Sliced green onions

Chopped fresh cilantro

Instructions:

1.

Heat a heavy skillet (I use cast iron) over medium-high heat.

When

skillet is hot, place a corn tortilla on to cook (no oil). Use a heavy sauce pan or small stock pot placed on top of the tortilla to hold it flat as it cooks. Cook each side of the tortilla for about 30 seconds, just until hot and lightly browned but NOT crisp or stiff. Your goal is to have hot, cooked, SOFT corn tortillas using the heavy skillet and saucepan as a two-sided "griddle".** Set cooked tortillas aside, covered.

2. Brown meat with onion and garlic. Drain excess grease, and then stir in the chili powder, pepper, salt, cumin, and hot sauce.

3. In a medium-sized mixing bowl, stir together the meat mixture, refried beans, and 1 1/2 cups of the shredded cheese.

4. Spread 1/2 cup of the enchilada sauce in the bottom of a 9x13-inch baking dish. Fill the cooked tortillas with the meat/bean/cheese mixture and place, seams-down, in the prepared dish.

5. Cover with remaining enchilada sauce. Sprinkle with the remaining 1/2 cup of shredded cheese.

6. Bake, uncovered, at 350 degrees for 30 minutes or until hot and bubbly. Serve hot with desired toppings! (I love cilantro and sour cream on mine.)



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This recipe is from Tammy's Recipes.