

Beef Enchiladas

INGREDIENTS

- **1 pound lean ground beef**
- **1 cup chunky salsa of choice**
- **15 oz red enchilada sauce (1.5 cans)**
- **8 (8-inch) tortillas - corn or flour work depending on your preference**
- **2 cups of light mexican blend cheese**

Side Dishes:

- Refried beans
- Roasted mexican veggies
(click for my recipe!)

DIRECTIONS

1. Preheat the oven to 350°F and lightly spray a 9x13-inch baking dish with nonstick cooking spray.
2. In a medium skillet, brown the ground beef over medium-high heat. Stir in the salsa and cook until heated through. Turn off heat
3. Pour about 1/2 of the enchilada sauce in the bottom of the prepared baking dish.
4. Warm the tortillas according to the package directions. Add about 1/4 cup of the meat mixture down the center of each tortilla and top with about 1 heaping tablespoon of cheese. Tightly roll each tortilla up and place them in the dish, seam side down. Pour the remaining enchilada sauce over them and sprinkle the remaining cheese over.
5. Tightly wrap the dish with aluminum foil and bake for 30 to 35 minutes.

5 Ingredient
Dinners

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