



Perfect Enchiladas



SHOPPING LIST

- 12 Corn Tortillas
- 1.25 lbs. ground beef
- 1 can diced green chilies
- 1/2 cup diced onion
- 1 Can Enchilada sauce
- 2 cups shredded cheese
- nonstick spray
- 1 pkg taco seasoning
- 2 tbsp Olive Oil 1/4 cup water Sour cream (optional)

INSTRUCTIONS

- Preheat oven to 350.
- In one pan, saute onion in 1 Tbsp olive oil until translucent.
- Remove from pan.
- Brown ground beef with 1 Tbsp olive oil, 1 package of taco seasoning, and 1/4 cup of water.
- As the beef is finishing, add onion and green chilies. Stir well and heat.
- Coat the bottom of a 9x13 casserole dish with a nonstick spray.
- Drizzle 1/4 cup of the enchilada sauce on the dish.
- Stuff the center of each shell with 1/4 cup of the meat mixture.
- Fold edges over and lay in the casserole dish.
- Repeat until all the meat mixture is used or the casserole dish is full.
- Cover enchiladas with the remaining sauce in the can.
- Top with lots of shredded cheese.
- Cover dish with foil and bake for 20 minutes.
- Serve with tortilla chips, salsa, sour cream, guacamole, or your favorite Mexican side.