

# Beef Enchiladas



## **Beef: 1.5 LB. GROUND CHUCK**

(brown pressing with spoon separate beef - drain) add:

**1 TSP. SALT**

**1/4 TSP. PEPPER**

**Enchilada Sauce:** Use my Enchilada Sauce recipe Pg. 92! Place in easy pour liquid measuring cup or old clean salsa jar.

**Cheese Sauce:** Combine:

**2 CUPS SHREDDED MEXICAN BLEND CHEESE**

**3/4 CUP HALF AND HALF**

**1/4 CUP WATER**

Microwave on 1-minute intervals and mix with fork until creamy. Put in liquid measuring cup for easy pour.

## **Corn tortillas**

Spray 13x9 pan with cooking oil. Stuff tortillas with cheese and/or beef and fold sides over top of stuffing. Place close together in a single row along pan. Top with enchilada and cheese sauce and sprinkle with shredded cheese. Bake until hot and bubbly. Makes 6 servings.

Remove and plate with chopped lettuce, tomato, sour cream, garnish with beef, and onion, and Enjoy! 😊