

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! 😊