

Easy Beef Enchiladas



Prep	Total	Servings
20 MIN	50 MIN	5



Ingredients

- 1 lb ground beef (at least 80% lean)
- 2 cans (10 oz each) Old El Paso™ red enchilada sauce
- 1 can (4.5 oz) Old El Paso™ chopped green chiles
- 1 package (8.2 oz) Old El Paso™ flour tortillas for soft tacos & fajitas (6 inch)
- 1 1/2 cups shredded cheddar cheese (6 oz)

Steps

- 1 Heat oven to 375°F. Spray 13x9-inch (3-quart) baking dish or pan with cooking spray.
- 2 In 10-inch nonstick skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in 1/2 cup of the enchilada sauce and the chiles.
- 3 Spread 1/2 cup of the enchilada sauce evenly in baking dish. Spread 1/4 cup beef mixture down center of each tortilla; sprinkle with 1 tablespoon cheese. Wrap tortillas tightly around filling, placing seam side down in baking dish. Top with remaining enchilada sauce. Sprinkle with remaining cheese.
- 4 Bake 20 to 25 minutes or until hot and bubbly. Let stand 5 minutes before serving.