

# Enchiladas



## Ingredients:

Total Cost - \$20.57

Per Person Cost - \$5.14

½ Cup – Chopped Onion

¼ Cup – Thinly sliced green onion

1 Tablespoon – Olive Oil

1 Tablespoon – Flour

2 Teaspoons – Chili Powder

1 Teaspoon – Cumin

½ Teaspoon – Salt

2 (8 ounce cans) – Tomato Sauce

¾ Cup – Water

1 ½ Pounds – Lean Ground Beef

¾ Cup – Shredded Monterey Jack/Mexican Cheese

1 (4 ounce can) – Green Chile Peppers, undrained

Package – Corn Tortillas

Bottle – Hot Pepper Sauce





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## Directions

Preheat oven to 375

### SAUCE

- In medium saucepan, cook onion in hot oil over medium heat - about 3 minutes or until tender.
- Stir in flour, chili powder, cumin, & salt. Cook & stir for 1 minute.
- Stir in tomato sauce and water. Cook & stir until thickened and bubbly, reduce heat.
- Simmer uncovered for 5 minutes, stirring occasionally, remove from heat.





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## Directions

Preheat oven to 375

### MEAT

- Brown ground beef in a separate pan. Drain well, return to pan. Stir in  $\frac{1}{2}$  cup of sauce,  $\frac{1}{4}$  cup of cheese, & all of the Green Chile peppers (undrained).
- Spoon some sauce into the bottom of a baking dish.
- Fill tortillas with the meat filling. Place filled tortillas seam side down.
- Spoon remaining sauce over tortillas, sprinkle with remaining shredded cheese.





# Enchiladas

## Directions

Preheat oven to 375

- **BAKE** uncovered for about 20 minutes or until bubbly.
- Drizzle with hot pepper sauce and sprinkle with green onions before serving.
- **ENJOY!!!**

