

BEEF ENCHILADAS

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Ingredients:

1-2lbs. of ground beef
1 large 12 oz can of Las Palmas red enchilada sauce
1 package of corn tortillas
Monterey Jack cheese
Cheddar cheese
onion (to taste)
olives (to taste)
salt & pepper

Instructions

1. Pre heat oven to 350 degrees
2. Fill casserole pan with .5 inch of the enchilada sauce
3. Completely cook the ground beef separately on the stove adding salt, pepper and onion
4. drain oil

Making the enchiladas

1. Sprinkle water on tortillas and wrap in a paper towel.
 2. Heat tortillas in the microwave for 50 seconds to soften them for rolling.
 3. Lay flat in the casserole pan
 4. Fill with ground beef
 5. sprinkle with cheese
 6. Roll the enchilada
- Repeat individual enchilada process until the tray is complete.
7. Spoon the enchilada sauce over the entire tray of enchiladas.
 8. Top with cheese (and olives).
 9. Cover with foil.
 10. Bake for 10-15 minutes or until cheese is melted and enchiladas are hot.