



CHEESY BEEF ENCHILADAS

INGREDIENTS

8 Tortillas
(use GF if needed)
1 lb Ground Beef
Taco Seasoning
(see notes)
3 Cups of Cheddar
Cheese, shredded
2 10 oz Cans Red
Enchilada Sauce
1 Can Refried Beans
toppings: Sour cream, cilantro
lettuce

DIRECTIONS

1. Preheat Oven to 375 Degrees F
2. Brown meat over stove top. While meat is browning make up taco seasoning or use packet of your favorite seasoning. Add seasoning to meat with $\frac{1}{4}$ Cup Water.
3. Set beef aside.
4. Take a 9x13 Pan and pour $\frac{1}{4}$ - $\frac{1}{2}$ can of enchilada sauce to coat the entire bottom of the pan. Set pan aside.
5. Take a tortilla and spread refried beans over $\frac{1}{2}$ of it, top the beans with the taco meat, and then with a sprinkle of cheddar cheese. Roll the tortilla with the filling and place it in the pan with the sauce, seam down. Repeat until pan is full of rolled tortillas.
6. Pour remaining enchilada sauce over the top of the tortillas and top with remaining cheddar cheese.
7. Bake for 25-30 min or until bubbling and cheese is brown
8. Top with sour cream, shredded lettuce, cilantro, and/or favorite taco toppings!

NOTES

Homemade taco seasoning: 1 TB Chili Powder, 2 tsp Cumin, 1 tsp Garlic Powder, 1 tsp Sugar, 1 tsp Salt, $\frac{1}{2}$ tsp Ground Oregano, $\frac{1}{2}$ tsp Red Chili Flakes