Enchiladas

Ingredients

- 1 lb ground beef
- 1 onion chopped
- 1 clove garlic
- 1 bell pepper finely diced
- 3 tbsps chili powder
- salt and pepper to taste
- 1 can tomato sauce
- 1 pkg enchilada sauce mix or 1 can enchilada sauce
- 1 1/2 cups water (1 cup if sauce is used)
- 12 corn tortillas

Summary

Yield: 6
Source: Virginia Baker
Prep Time: 15 minutes
Category: Main Dish
Cuisine: Mexican
Tags: cheese, enchiladas, beef

Instructions

Brown meat, then add next 3 ingredients and brown a few minutes longer. Add remaining ingredients and simmer 15 minutes.

Dip tortillas into sauce to soften them. Spoon 1 or 2 tablespoons meat onto tortilla and roll up. Cheese can be rolled up with meat. After all tortillas are rolled, pour remaining meat sauce on top and sprinkle remaining cheese on top. Place in a 350° oven for 20 to 30 minutes until cheese is melted.