Vigil Enchiladas

1lbs ground beef

1 onion, chopped

14.5oz can petite diced tomatoes

½ can water

4T chili powder

1 ½ T minced garlic

Salt to taste

¼c canola oil

Corn tortillas

Brown ground beef in skillet with deep sides. Add onion, sauté 5min. Add tomatoes, water, salt, chili powder and garlic, simmer 15min. While mixture is simmering pour oil into an 8” skillet, heat on med-high until shimmering. Place tortillas one at a time in hot oil and fry 30-45 seconds each side. When you pull the tortilla from the skillet place it in the beef mixture and cover with mixture, use large spatula to remove and set on plate. Make as many layers per plate as you wish. The end result should look like layered tostadas ☺ Serve with shredded lettuce, cheese, sour cream and pinto beans.