

Enchiladas Recipe:

Ingredients:

1 Lb Ground beef/Shredded chicken
1 packet taco seasoning
8 tortillas
2 cups Red/Green enchilada sauce
16oz shredded cheese
Water

Toppings:

Sour Cream
Salsa

Instructions:

- 1) Preheat oven to 375 F
- 2) Brown ground beef
 - a) Drain fat if desired
- 3) Add taco seasoning and water per seasoning instructions
- 4) If making with chicken toss pre-cooked chicken with seasoning to taste
 - a) For the next steps use Red enchilada sauce if making beef, Green enchilada sauce if making Chicken
- 5) Using butter or olive oil grease your baking dish
- 6) Pour a third of a can of enchilada sauce and spread it around the bottom of the dish
- 7) Take your tortilla and put 2 ounces of meat in the center and roll the tortilla up and place in dish with the edge down
 - a) For this step if you want cheesy enchiladas then you can put cheese in the tortilla with the meat (I suggest having more cheese on hand so that your top layer of cheese is not made too thin
- 8) Once your enchiladas are all rolled and placed in the dish, pour the remaining sauce evenly over the enchiladas
- 9) Top the dish evenly with your cheese
- 10) Put the dish into the oven and cook for 20 minutes uncovered
- 11) Once your cheese is nice and melted switch the oven to broil until top of the cheese begins to bubble and blacken then pull out when top is done to your preference
 - a) Watch this step closely, it is very easy to burn the top of the cheese here