



# EASY OVEN-BAKED BEEF ENCHILADAS

Busy weekdays call for quick meals that don't skimp on flavor.

🕒 25 min prep  
55 min total

🍽️ 5 servings

## MAKE WITH



- ▶ Old El Paso™ refried beans
- ▶ Old El Paso™ Enchilada sauce

## INGREDIENTS LIST

- 1 lb ground beef (at least 80% lean)
  - 2/3 cup water
  - 1 packet (1 oz) Old El Paso™ Original Taco Seasoning Mix 
  - 1 package (8.2 oz) Old El Paso™ Flour Tortillas for Soft Tacos and Fajitas (10 Count) 
  - 1 cup from 1 can (16 oz) Old El Paso™ Traditional Refried Beans 
  - 1 package (7 oz) Old El Paso™ Shredded Mexican Style 4 Cheese Blend 
  - 2 cans (10 oz) Old El Paso™ Mild Red Enchilada Sauce 
- Serve with, if desired: Pico de gallo salsa, 1 container (7 oz) Old El Paso™ Crema Mexicana



## DIRECTIONS

- 1 Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- 2 In 10-inch nonstick skillet, cook beef over medium-high heat 5 to 7 minutes, stirring frequently, until thoroughly cooked; drain.
- 3 Stir in water and taco seasoning mix; heat to boiling. Reduce heat; simmer uncovered 3 to 4 minutes, stirring frequently, until thickened.
- 4 Place tortillas on work surface. Spread 1 heaping tablespoonful refried beans evenly down center of each tortilla. Top with slightly less than 1/4 cup taco beef; sprinkle with 1 heaping tablespoonful cheese. Wrap tortillas tightly around filling, placing seam side down in baking dish. Top enchiladas with enchilada sauce and remaining cheese.
- 5 Bake 20 to 25 minutes or until hot and cheese is melted. Let stand 5 minutes before serving. Top with pico de gallo and crema.
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