

EASY OVEN-BAKED BEEF ENCHILADAS

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





5 servings

MAKE WITH

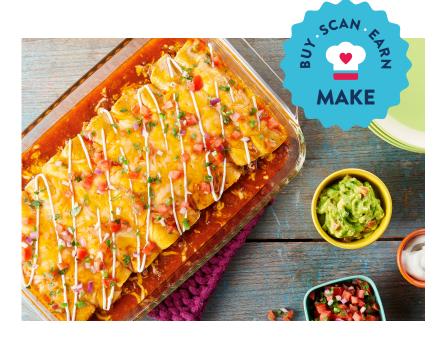


- Old El Paso™ refried beans
- Old El Paso™ Enchilada sauce

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

- 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.
- 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.
- 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.
- 6 Scan your store receipt and earn cash for your school!

