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Layered Enchilada Dinner (Slow Cooker)

Prep Time: 30 minutes Cook Time: 5 hours

SERVES 6

Ingredients:

1 lb. lean ground beef
1 small onion, chopped (about 1/3 cup)
1 clove garlic, finely chopped
1 can (10 ¾ oz.) condensed cream of mushroom soup
1 can (4.5 oz.) chopped green chiles
1 can (10 oz.) enchilada sauce
10 corn tortillas (6 inch)
3 cups shredded Monterey Jack cheese (12 oz.)
Paprika
Chopped fresh cilantro

Steps:

1. In 10-inch skillet, cook ground beef, onion and garlic over medium-high heat, stirring frequently, until beef is thoroughly cooked; drain. Stir in soup and chiles.
2. Spray 3 ½ to 4-quart slow cooker with cooking spray. Spread about ¼ cup of the enchilada sauce in bottom of slow cooker. Place 4 corn tortillas over sauce, overlapping and breaking in half as necessary to make an even layer. Top with 1/3 of beef mixture, spreading evenly. Drizzle with about ¼ cup enchilada sauce. Sprinkle with 1 cup of the cheese.
3. Repeat layering twice, using 3 corn tortillas and half of remaining beef mixture, enchilada sauce and cheese in each layer. Sprinkle paprika over top.
4. Cover; cook on Low heat setting 4 hours 30 minutes to 5 hours 30 minutes.
5. Let stand about 5 minutes before serving. Sprinkle individual servings with cilantro.