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Slow Cooker Enchiladas

Prep Cook Time: 6-7 hours

SERVES 4

Ingredients:

1 lb. Ground beef
1 large onion, chopped
1 can kidney beans, rinsed & drained
1 can black beans, rinsed & drained
1 can diced tomatoes with green chilies , undrained
1/3 cup water
1 ½ teaspoon chili powder
½ teaspoon cumin
½ teaspoon salt
8 oz shredded Mexican blend cheese
6 flour tortillas (6")
Sour Cream

Steps

1. In large skillet, cook beef, drain. Add to beef the onion, kidney beans, black beans, diced tomatoes, water, chili powder, cumin & salt and heat thoroughly. In slow cooker, layer about ¾ cup beef mixture, one tortilla and about 1/3 cup cheese. Repeat layers. Cover and cook on LOW for 5-7 hours.
2. Serve enchiladas with sour cream .