

Enchiladas

Jacob · 29/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

8

Description

A friend of mine gave me this recipe for ground beef enchiladas and it is delicious

Ingredients

— - 2 pounds lean ground beef - 1 large chopped onion - ? teaspoon garlic salt - 12 (8 inch) flour tortillas - 2 teaspoons vegetable oil - 8 ounces shredded Colby cheese - 2 (19 ounce) cans enchilada sauce

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). In a heavy saucepan or skillet
2. brown the ground beef and onions. Season the ground beef mixture with garlic salt and set aside. In a skillet
3. fry the tortillas in vegetable oil. Spoon some meat mixture and cheese into the center of each tortilla
4. roll them up and arrange them in a 9x13 inch baking dish or oblong pan. Pour the enchilada sauce over the rolled enchiladas and top with any remaining meat or cheese. Bake in the preheated 350 degrees F (175 degrees C) for 20 to 30 minutes.