



TexMex Beef and Cheese Enchiladas

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

Tortillas filled with American cheese are covered with a spicy meat sauce for these tasty enchiladas Growing up all my life in South Texas this dish was a staple

Ingredients

- - 2 pounds ground beef - 3 tablespoons chili powder - 2 tablespoons paprika - 1 tablespoon ground cumin - 1 tablespoon garlic powder - 1 teaspoon salt - 1 (8 ounce) can tomato sauce - 4 cups water - ½ cup all-purpose flour
- divided - 1 ½ teaspoons sugar - 2 tablespoons cooking oil - 12 (6 inch) corn tortillas - 4 cups shredded American cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Heat ground beef in a large skillet over medium heat. Cook
2. stirring to crumble
3. until no longer pink. Drain off grease and season with chili powder
4. paprika
5. cumin
6. garlic powder
7. and salt. Mix in tomato sauce and 2 cups water. Simmer over low heat. Mix remaining water with flour and sugar until flour is dissolved; stir into the simmering meat sauce. Simmer until thickened
8. about 10 minutes. While the sauce is cooking
9. heat oil in another skillet over medium-high heat. Warm tortillas in hot oil until pliable. Fill each tortilla with a little bit of cheese
10. and place in a 9x13-inch baking dish
11. reserving some of the cheese to sprinkle on top. Pour meat sauce evenly over the rolled tortillas. Top with remaining cheese. Bake for 25 minutes in the preheated oven
12. until cheese is melted and lightly browned.