

Beef Enchiladas



- Prep Time 35 min
- Total Time 55 min
- Servings 4

1 lb lean (at least 80%) ground beef
1 medium onion, chopped (1/2 cup)
1/2 cup sour cream
1 cup shredded Cheddar cheese (4 oz)
2 tablespoons chopped fresh cilantro
1/4 teaspoon pepper
1/3 cup chopped bell pepper (any color)
2/3 cup water
1 tablespoon chili powder
1 1/2 teaspoons chopped fresh or 1/2 teaspoon dried oregano leaves
1/4 teaspoon ground cumin
1 can (4.5 oz) Old El Paso™ chopped green chiles, drained
1 clove garlic, finely chopped
1 can (15 oz) Muir Glen™ organic tomato sauce
8 soft corn tortillas (6 inch)

Additional shredded cheese, sour cream and chopped onion, if desired

- 1 Heat oven to 350°F. In 10-inch skillet, cook beef over medium heat 8 to 10 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in 1/2 cup onion, 1/2 cup sour cream, 1 cup cheese, the cilantro and pepper. Cover; remove from heat.
- 2 In 2-quart saucepan, heat bell pepper, water, chili powder, oregano, cumin, chiles, garlic and tomato sauce to boiling, stirring occasionally; reduce heat. Simmer uncovered 5 minutes. Pour into ungreased 9-inch glass pie plate.
- 3 Dip each tortilla into sauce in pie plate to coat both sides. Spoon about 1/4 cup beef mixture down center of each tortilla; roll up. Place, seam side down, in ungreased 11x7-inch (2-quart) glass baking dish. Pour remaining sauce over enchiladas.
- 4 Bake uncovered about 20 minutes or until bubbly. Garnish with additional cheese, sour cream and chopped onion.