

# Slow-Cooker Layered Enchilada Dinner

- Prep Time 30 min
- Total Time 5 hr 0 min
- Servings 6

- 1 lb lean (at least 80%) ground beef
- 1 small onion, chopped (about 1/3 cup)
- 1 clove garlic, finely chopped
- 1 can (10 3/4 oz) condensed cream of mushroom soup
- 1 can (4.5 oz) Old El Paso™ chopped green chiles
- 1 can (10 oz) Old El Paso™ enchilada sauce
- 10 corn tortillas (6 inch)
- 3 cups shredded Monterey Jack cheese (12 oz)
- Paprika
- Chopped fresh cilantro



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 1/2- to 4-quart slow cooker with cooking spray. Spread about 1/4 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 1/4 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.