

## **Beef and Bean Enchiladas**

### *Ingredients:*

- 1 pound ground beef
- 1 14 ounce can of refried beans or homemade equivalent approximately 1 3/4 cup
- 1 medium onion, diced
- 2 cups of shredded cheese, divided. I used a pre-shredded Mexican blend but my favorite is Monterey Jack.
- 1 28 ounce can of red enchilada sauce.
- 12-16 corn tortillas
- Salt to taste

From Cookin' Mimi URL of recipe: <http://cookingmimi.wordpress.com/2011/04/27/beef-and-bean-enchiladas/>

### Directions:

Brown your ground beef and onion that has been salted over medium heat until meat is cooked and onion is translucent. Add beans and heat through. Remove skillet from heat and add one cup of shredded cheese and set aside.

Preheat oven to 350 degrees. Spread a thin layer of sauce in the bottom of two 9" x 13" baking dishes and pour the rest into a sauce pan wide enough for the tortillas to fit into. Heat the sauce until warm and place one tortilla in the sauce until softened. Spoon a little of the filling on the tortilla then roll up. Repeat until all tortillas and filling are used. Place seam side down in baking dish. Cover with foil and bake 20-25 minutes or until bubbly. Remove from the oven and add the reserved cup of cheese and bake, uncovered, for 5-10 minutes or until cheese has melted and begins to brown.

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