

Beef Enchiladas

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Beef Enchiladas are a delicious dinner that you can make ahead or freeze for later. The best enchilada sauce will make this a new family favorite.

Prep Time 30 mins

Cook Time 20 mins

Total Time 50 mins

Course: Main Course

Cuisine: Mexican

Keyword: casserole, freezer friendly, make ahead

Servings: 6 people

Calories: 516kcal

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Ingredients

Enchilada Sauce (see note)

- 1 tablespoon olive oil
- 1 small yellow onion diced
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons cumin
- 2 teaspoons chili powder
- 1 tablespoon all purpose flour
- 15 ounces tomato sauce
- 1 cup chicken stock
- 2 cloves garlic minced

For Enchiladas

- 1 pound ground beef
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 small yellow diced
- 4.5 ounces diced green chiles
- 8 flour tortillas
- 2 cups shredded colby jack cheese see note

Instructions

- Preheat your oven to 350 degrees. Spray a 9 by 13 inch baking dish with cooking spray and set aside.
- In a large skillet **for the enchilada sauce**, heat 1 tablespoon oil over medium heat. Add 1 diced onion and 1/2 teaspoon kosher salt. Sauté until the onion is translucent, about 5 minutes.
- While the onion is cooking, add the ground beef to a separate skillet to make the **enchilada filling**, breaking it up and seasoning it with salt and pepper. Once broken up, add the second diced onion and cook until the beef is cooked through, about 5 minutes.
- Stir chili powder and cumin into the onion for the enchilada sauce and cook for about thirty seconds. Then stir in 1 tablespoon all purpose flour. Slowly whisk in chicken stock. Then stir in the tomato sauce and minced garlic. Bring to a simmer and cook, stirring occasionally for 5 minutes.
- Once the beef is cooked through, remove from the heat, drain the fat and stir in the green chiles.
- Transfer the enchilada sauce to a blender and blend to make smooth (optional). Pour 1/2 cup in the bottom of the prepared baking dish. Pour 1/2 cup into the beef filling and stir to combine.
- Working with one flour tortilla at a time, add 1/4 cup of the beef filling and about a tablespoon of the shredded cheese. Roll and place seam side down in the prepared baking dish. Continue with all 8 flour tortillas. Pour the remaining enchilada sauce over the top, and then top with the remaining cheese.
- Bake uncovered for 20 minutes or until the cheese is bubbly.

Notes

You can replace this enchilada sauce recipe with two cups of store bought sauce.

The preparation time for this recipe includes shredding Colby Jack cheese from the block. I highly recommend using block cheese and shredding it yourself as it melts significantly better.