

# Beef & Potato Enchiladas



## Instructions

- 1.** Preheat oven to 350°F. In 10-inch skillet, heat oil over high heat. Add potatoes and cook until golden brown. Add beef and reduce heat to medium for 8-10 minutes until thoroughly cooked. Drain and stir in 1/2 cup onion, sour cream, 1/2 shredded cheese and pepper.
- 2.** In a 2-quart saucepan, heat bell pepper, water, chili powder, oregano, cumin, garlic salt and tomato sauce to boiling. Reduce heat and simmer uncovered for 5 minutes. Pour into a bowl or pie plate.
- 3.** Dip each tortilla into the bowl of sauce and coat both sides. Spoon about 1/4 cup of beef mixture down the center of each tortilla and roll up. Place, seam side down, in ungreased 11x7-inch glass baking dish. Pour remaining sauce over the enchiladas and top with the remaining shredded cheese.
- 4.** Bake uncovered for 20 minutes or until cheese is thoroughly melted. Garnish with

## Ingredients

- 1lb** lean ground beef
- 2 tbsp** vegetable oil
- 1** medium onion
- 1/2 cup** sour cream
- 1 cup** shredded cheese
- 1/4 tsp** pepper
- 4 cups** diced potatoes (4 large potatoes)
- 1/3 cup** diced bell pepper
- 2/3 cup** water
- 1 tsp** chili powder
- 1&1/2 tsp** oregano
- 1/4 tsp** ground cumin
- 1 can (4.5oz)** chopped green chilies, drained
- 2 tsp** garlic salt
- 1 can(15oz)** tomato sauce
- 8** soft corn tortillas (6 inch)

additional shredded cheese, sour cream and chopped onions.

