**Ingredients**

Serves: Makes 8 servings.

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1 1/2 cups water

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1 can (8 ounces) tomato sauce

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1 package [McCormick® Enchilada Sauce Mix](http://www.mccormick.com/Spices-and-Flavors/Recipe-Mixes/Mexican/Enchilada-Sauce-Mix)

* 

1 pound ground beef

[Substitutions](http://www.mccormick.com/Recipes/Main-Dishes/Beef-Enchiladas)

* 1 pound ground turkey
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8 corn tortillas, warmed

[Substitutions](http://www.mccormick.com/Recipes/Main-Dishes/Beef-Enchiladas)

* 8 flour tortillas (6-inch), warmed
* 

1 cup shredded Cheddar cheese

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**Directions**

15 mins Prep time 30 mins Cook time

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**30 mins** Cook time

* Preheat oven to 350°F. Mix water, tomato sauce and Sauce Mix in medium saucepan. Bring to boil. Reduce heat to low; simmer 5 minutes or until thickened, stirring occasionally. Set aside.
* Meanwhile, brown beef in medium skillet on medium-high heat. Drain fat. Stir 1/2 cup sauce into meat.
* Dip tortillas into sauce to coat. Spoon about 1/4 cup meat filling onto each tortilla. Roll tortillas tightly. Place seam-side down in lightly greased 11x7-inch baking dish. Pour remaining sauce over enchiladas. Sprinkle with cheese.
* Bake 15 minutes or until sauce is bubbly and cheese is melted.