

Creamy Beef Enchiladas



I made this up because I love cream cheese.

By FeatherAnnRealtor

Prep: 15 mins

Cook: 30 mins

Total: 45 mins

Servings: 6

Yield: 6 servings



Ingredients

- 1 ½ pounds ground beef
- 1 (1 ounce) packet taco seasoning mix
- ½ cup chopped sweet onion
- 4 eaches green onions, or to taste, chopped
- 1 (8 ounce) package cream cheese, softened
- 1 cup chunky salsa
- 12 eaches corn tortillas
- 1 cup shredded pepperjack cheese, divided
- 2 ½ cups enchilada sauce
- 4 ounces sliced black olives

Notes:

1. For the enchilada sauce, I used a seasoning mix that also required a 6 oz. can of tomato paste.
2. For step #2, I transferred the beef to a bowl and then added the taco seasoning (less oil that way).
3. For step #4, I put about 1/2 cup of enchilada sauce in the baking dish first. I also coated the corn tortillas with enchilada sauce before filling and rolling them.

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes. Stir taco seasoning mix into the beef; transfer to a large bowl, reserving drippings in the skillet.

Step 3

Cook and stir sweet onion and green onion in the hot drippings until tender, 5 to 7 minutes; add to seasoned ground beef along with cream cheese and salsa. Stir the mixture until the cream cheese melts completely.

Step 4

Arrange tortillas onto a flat work surface. Spoon even amounts of the beef mixture in a line down the center of each tortilla. Top beef with even portions of the pepperjack cheese. Roll tortillas around the filling and arrange into a baking dish. Pour enchilada sauce evenly over the tortillas; top with olives and remaining cheese.

Step 5

Bake in preheated oven until cheese melts completely, about 20 minutes.

Cook's Note:

You could sneak in chopped fresh spinach.

Nutrition Facts

Per Serving:

655.1 calories; protein 32.6g 65% DV; carbohydrates 42.4g 14% DV; fat 39.8g 61% DV; cholesterol 135.7mg 45% DV; sodium 1421mg 57% DV.