

Betty's Easy Enchiladas



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In this video, Betty demonstrates how to make Easy Enchiladas. These enchiladas are so quick and easy to put together, but they have a great Tex-Mex flair!

Ingredients:

1 pound lean ground beef
1 medium onion, chopped
10 $\frac{3}{4}$ -oz. can cream of mushroom soup
(2) 4-oz. cans diced green chiles
(12) 5 $\frac{1}{2}$ -inch to 6-inch corn tortillas
2 cups shredded colby-Jack cheese blend
10 $\frac{3}{4}$ -oz. nacho cheese soup (You may use cheddar cheese soup, if you can't find the nacho cheese soup.)
cooking oil spray
salsa and sour cream with pickled jalapenos, for accompaniments

Soften 12 corn tortillas over steam for a minute or so, until pliable. Brown 1 pound of ground beef and 1 chopped onion in a deep skillet over medium heat, stirring constantly. Drain, if needed. Add a 10 $\frac{3}{4}$ -oz. can cream of mushroom soup and a 2-oz. can of diced green chiles. Stir until blended. Place 1/12 of the beef mixture on the lower half of a softened corn tortilla. Top with about 2 tablespoons of shredded colby-Jack cheese blend. Fold in sides and roll up. Place in a 9-inch by 13-inch baking dish that has been sprayed with cooking oil spray, seam side down. Continue to fill and roll enchiladas until corn tortillas and beef filling are used up. Spread nacho cheese soup over top of rolled enchiladas. Drain remaining can of diced green chiles and sprinkle green chiles over the top of the nacho cheese soup. Sprinkle remaining shredded colby-Jack cheese blend over whole casserole. Cover baking dish with aluminum foil. Bake at 350 degrees for 20 minutes. Remove the foil and bake about 5 minutes longer. You may need to turn your oven to broil to get the top nicely browned. Serve immediately with salsa and sour cream with pickled jalapenos for garnish! Delicious! --Betty ☐