

Mexican Food

Beef Enchiladas

INGREDIENTS

- 12 ounces Mild Cheddar Cheese, grated.....
- 12 Flour Tortillas.....
- 1 portion Spicy Beef Recipe.....
- ¼ cup Yellow Onion, finely chopped.....
- Enchilada Sauce.....

PREPARATION

- Place a good sprinkling of grated cheese and minced onion and about a tablespoon of the meat mixture to one side of the center of the tortilla. Roll tortilla tightly around the filling and place loose side down in a glass casserole baking dish. For best results place the enchiladas in a row with sides touching.
- When all enchiladas have been formed, pour the Enchilada Sauce over all, and sprinkle generously with grated cheese, and top with chopped onion.
- Bake at 350 degrees F until the cheese is melted. Serve immediately.

Serves 6 to 8.