**Beef Enchiladas**

RECIPE

**INGREDIENTS**

* 5 pounds ground beef (could also use cooked pulled chicken)
* Salt and Pepper
* 10-12 cups mild enchilada sauce
* 2 ½ onions, chopped
* 50 flour tortillas (6-inch)
* 7 ½ cups shredded cheddar cheese
* Bunch green onions, chopped
* Optional Ingredients:

Green chiles, spinach, black beans, chicken stock may be used to thin enchilada sauce if needed



**DIRECTIONS**

1. Heat oven to 375°F. Spray 2” pan with non-stick cooking spray.
2. In a skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain.
3. Stir in 2 ½ cups of enchilada sauce.
4. Spread 2 ½ cups of the enchilada sauce evenly in pan. Spread small amount of beef mixture in center of each tortilla, top with 1 tablespoon cheese. Wrap tortillas tightly around filling, placing seam side down in baking dish. Top with remaining enchilada sauce. Sprinkle with remaining cheese.
5. Bake 20 to 30 minutes or until internal temperature reaches 165 degrees. Should be hot and bubbly. Let stand 5 minutes before serving. Serving size is 2 enchiladas.

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| **Prep Time:** 20 minutes | **Cook Time:** 50 minutes | **Total Time:** 70 minutes | **Yield:** 25 servings |