

# EASY GROUND BEEF ENCHILADAS

## Ingredients

- 1 ½ lbs ground beef
- 2 small onions, finely chopped
- 2 garlic cloves, minced
- 3 cups Mexican cheese
- 20 oz red enchilada sauce
- 8 flour tortillas (8 to 10 inch size)

## Directions

1. Preheat the oven to 350 degrees. Spread ½ cup of enchilada sauce evenly in the bottom of a 9x13-inch pan. Set it aside.
2. In a large skillet over medium-high heat, brown the ground beef with the chopped onion and garlic. Cook until the meat is no longer pink and the onions are soft.
3. Add in one cup of enchilada sauce and bring it to a light simmer. Turn off the heat and add one cup of cheese. Stir together until the cheese has melted and is well combined.
4. Arrange the tortillas on a large cutting board. Divide the ground beef mixture evenly between the 8 tortillas (about ⅔ cup of meat mixture per tortilla). Place the ground beef on the lower third of the tortilla and roll it up. Place the tortillas seam-side down into the baking dish.
5. Pour the remaining sauce over the tortillas and brush it evenly on top of the tortillas. Sprinkle on the remaining two cups of cheese.
6. Cover the baking dish with aluminum foil and bake for about 15 minutes. Uncover the dish, then bake for an additional 10 minutes, or until the cheese is melted and the dish is bubbly.