

Beef Enchiladas

Ingredients

3 clv Garlic (minced)
3 T Chili Powder
2 t Ground Cumin
2 t Ground Coriander
1 t Sugar
1 t Salt
1 1/4 lb Ground Beef
1 T Vegetable Oil
2 Onions (finely chopped)
15 oz Tomato Sauce
1 c Water
4 oz Monterey Jack Cheese
4 oz Sharp Cheddar Cheese
1/3 c Cilantro (chopped)
12 Corn Tortillas

Instructions

1. In a small bowl, stir together the chili powder, cumin, coriander, and sugar.
2. Heat the oil in a Dutch oven over medium-high heat until shimmering. Sprinkle the meat with salt and cook until browned, about 6 to 8 minutes. Remove the meat to drain.
3. Reduce the heat to medium, add the onions and garlic to the pot and cook until golden brown, about 5 minutes. Stir in the spice mixture and cook until fragrant, about 1 minute. Add the tomato sauce and water and bring to a boil. Return the meat to the pot, cover, and simmer until the sauce has thickened, about 15 minutes.
4. Preheat oven to 350 degrees F.
5. Strain the beef mixture over a medium bowl. Transfer the meat and any other solids to a

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separate medium bowl. Mix with half of the shredded cheeses, and half the cilantro.

6. Spread $\frac{3}{4}$ cup of the sauce in the bottom of a 9x13-inch baking dish. Microwave the tortillas according to package directions to soften. Spread about $\frac{1}{2}$ cup of the beef mixture down the center of each tortilla, roll up tightly, and place in the baking dish seam-side down. Pour the remaining sauce evenly over the enchiladas and spread to ensure that all of the ends are covered in sauce.

7. Sprinkle the remaining cheese over top of the enchiladas, cover the baking dish with foil and bake for 25 minutes. Remove the foil and continue to bake until the cheese browns slightly, 5 to 10 minutes. Top with remaining cilantro. Leftovers can be stored in an airtight container in the

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refrigerator for up to 3 days.