



Beef Enchiladas with Tomato Rice

Enchiladas service 8, Can double rice recipe if desired for more servings

Beef Enchiladas Ingredients

1 lb lean ground beef
8 fajita-sized tortillas
2 bell peppers, choice of color, diced
1 large onion, diced
15 ounce can red enchilada sauce
15 ounce can black beans, rinsed and drained
1 ranch seasoning packet
1 fajita seasoning packet
2 Tbsp olive oil
1 cup shredded cheddar cheese, divided in half
Pinch of salt, optional

Directions

1. In a large pot, heat oil over medium high heat. Saute onion and peppers until tender, about 7 minutes. Push veggies to the sides of the pot to make room to add ground beef.
2. Add both packets of seasoning and cook ground beef until no longer pink, stirring and chopping in the process. Add black beans and 1/4 cup enchilada sauce and continue to stir and mix. Add a pinch of salt if desired.
3. In a large baking dish pour enough enchilada sauce on the bottom and spread evenly.
4. Begin building the enchiladas. Add a heaping 1/3 cup of filling to each tortilla and spread lengthwise in the center. Sprinkle lightly with cheese. Roll the enchilada, doing your best to prevent the filling from falling out the sides. Add each enchilada to the baking dish.
5. Drizzle the tops of each enchilada with additional enchilada sauce and sprinkle with remaining cheese.
6. Cook for 20 minutes in a 375 degrees F oven.

Tomato Rice Ingredients

15 ounce can diced tomatoes with juice
2 cups cooked rice
1/2 tsp cumin
Pinch of salt, optional

Directions

1. Mix all ingredients together.

