



## *Red Chile Ground Beef & Cheese Stacked Enchiladas*



### **Ingredients:**

- 2 15 oz cans red enchilada sauce
- 12 corn tortillas
- 1 pound lean ground beef
- 8 oz cheddar cheese grated
- 1 medium onion chopped
- salt
- black pepper
- 8 fried eggs optional

### **Method:**

1. Cook ground beef over medium high heat, using a spatula or chop and mix to break it up as it cooks. Season with salt and pepper and cook until no longer pink. Remove from the stove. Chop onions and grate cheddar cheese.
2. Heat both cans of red enchilada sauce in a cast iron skillet until hot and bubbly.
3. Dip a corn tortilla in the heated red enchilada sauce to heat the tortilla.
4. Then remove it carefully and lay it on an oven safe dinner plate. You want to heat up the tortilla until it is just soft but not so soft that it falls apart.
5. Sprinkle the sauce covered tortillas with a large spoonful of ground beef, grated cheese, and chopped onions.
6. Repeat twice more ending up with a stack of three enchiladas or more than that for a stack of four.
7. Place in a 350 degree F oven just long enough to melt the cheese and serve.
8. Optional: Serve with a couple fried eggs on top.