

DENE

Stacked Enchiladas



Ingredients:

- 1 lb ground beef
- 1 16 oz can refried beans
- 1 10 oz can mild enchilada sauce
- 6 8-inch flour tortillas
- 2 Cup shredded cheddar cheese (1 – 8 oz bag)

Method:

1. Preheat oven to 350°F.
2. In a saucepan, brown the ground beef. Remove from the heat and drain any excess fat.
3. Add the refried beans to the beef and stir well; set aside.
4. Grease a pie plate, or an 8 or 9-inch square pan with cooking spray.
5. Open the can of enchilada sauce and add 2 tablespoons of the sauce to the bottom of the pan.
6. Next, layer with a tortilla, ½-cup beef/bean mixture, and ¼-cup cheese. Repeat until you have used all the tortillas. (I find it easiest to spread the beef/bean mixture on before laying the tortilla down). Finish the stack with the last tortilla.
7. Pour the remaining enchilada sauce into the beef/bean mixture and stir until combined.
8. Pour the sauce over the enchilada stack, making sure to cover the edges of the tortillas.
9. Sprinkle the remaining cheese on top.
10. Bake for 20 minutes or until the sauce is bubbly and the cheese is melted.
11. Let sit for 5 minutes before slicing and serving.
12. Serve with salsa, avocados, sour cream, cilantro, and jalapenos, if desired.