

Beef Enchiladas with Homemade Enchilada Sauce

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Recipe type: Entree Cuisine: Mexican Prep time: 15 mins Cook time: 20 mins Total time: 35 mins

Serves: 4-6 servings

These beef enchiladas are filled with a flavorful beef, bean and chili mixture, covered in a delicious homemade sauce and smothered in gooey cheese!

Ingredients

- 2 Tbsp vegetable oil
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 1.5 lbs ground beef
- salt and pepper
- 1 (4 oz) can diced green chiles, I used mild
- 1 (15.5 oz) can black beans, rinsed and drained thoroughly
- 8-10 flour tortillas
- 3 cups Mexican-blend shredded cheese
- 1 batch homemade red enchilada sauce, or 1 can store-bought enchilada sauce
- chopped fresh cilantro and green onions, for garnish

Instructions

1. If you're making homemade enchilada sauce, prepare it.
2. Preheat oven to 350 degrees.
3. Add oil to a big skillet and heat over medium high heat. Add ground beef and crumble (use a potato masher to make it easier). Once ground beef is about halfway cooked, add onion, garlic, and green chiles and saute for 3-6 minutes, stirring occasionally. Drain beef mixture.
4. To make the enchiladas, spread a couple of tablespoons of the enchilada sauce over the tortilla. Add beans in a line down the middle of the tortilla, then add in a spoonful of the beef mixture, drizzle some extra enchilada sauce over the meat, then add ½ cup cheese. Roll up tortilla and place in a greased 9 x 13" baking pan. Continue with remaining tortillas.
5. Spread the remaining enchilada sauce over the top of the tortillas, and sprinkle with the remaining shredded cheese.
6. Bake uncovered for 20 minutes, broiling the last few minutes if you want the cheese to be a more golden brown. Garnish with chopped cilantro and green onions.

Notes

** you could easily swap out ground turkey, diced chicken, pre-cooked shredded chicken or all beans for the beef in this recipe.

Recipe by The Chunky Chef at <http://www.thechunkychef.com/beef-enchiladas-with-homemade-enchilada-sauce/>