



5-Ingredient Beef Enchilada Casserole



Prep	Total	Ingredients	Servings
20 MIN	1 HR 5 MIN	5	8



Ingredients

- 1 package (11 oz) Old El Paso™ Flour Tortillas for Burritos (8 Count)
- 1 lb lean (at least 80%) ground beef
- 1 can (10 oz) Old El Paso™ Mild Red Enchilada Sauce
- 1 jar (16 oz) black bean and corn salsa
- 2 cups shredded Mexican four-cheese blend (8 oz)

Steps

- 1 Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray.
- 2 Fold tortillas in half and place folded-side-down in dish; set aside.
- 3 In 10-inch nonstick skillet, cook ground beef over medium-high heat, stirring frequently, until no longer pink; drain. Transfer to large bowl. Add 1/4 cup enchilada sauce, black bean and corn salsa and 1 cup of the shredded cheese; stir to combine.
- 4 Divide beef mixture evenly among tortillas; wrap tortillas around filling and place seam side down.
- 5 Top with remaining enchilada sauce and remaining 1 cup cheese. Spray sheet of foil large enough to cover baking dish with cooking spray. Cover baking dish with foil, sprayed side down.
- 6 Bake 40 to 45 minutes or until hot and bubbly.
- 7 To freeze: Spray 2 (8-inch square) disposable foil cake pans with cooking spray. Fold tortillas in half and place 4 folded-side-down in each pan; set aside. Prepare filling and fill tortillas according to recipe; wrap tortillas around filling and place seam side down. Top each pan with half of the remaining enchilada sauce and 1/2 cup cheese. After covering pans with sprayed foil, place in gallon-size

resealable freezer plastic bags, or wrap in double layer of plastic wrap. Label and freeze. To bake: Thaw overnight in refrigerator. Heat oven to 350°F. Remove from plastic, and place foil-covered pan(s) on cookie sheet. Bake 35 to 40 minutes or until instant-read thermometer inserted in center reads 165°F. If baking from frozen, bake 1 hour, then remove foil and bake 10 to 15 minutes longer, or until instant-read thermometer inserted in center reads 165°F.

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