

Beef Enchilada Skillet

Ingredients

- 1 lb. ground beef
- 1 small onion chopped
- 1 T. minced garlic
- 1 15.5 oz. red or black beans, drained and rinsed
- 1 10 oz. can red enchilada sauce
- 1 C. salsa
- 2 T. taco seasoning
- 1/2 tsp. chili powder
- 1/2 C. whipping cream
- 1 1/2 – 2 C. chicken broth
- 8 oz. pasta (I used bowtie, took a lot of broth, I will use egg noddle or elbow next time)
- 4 oz. shredded Colby jack cheese
- 1 green onion, sliced

Directions

Brown ground beef in a 10" (with sides and lid) skillet. Drain the beef and add in the onion and sauté for 3-4 minutes. Add in the garlic, taco seasoning, chili powder, salsa, enchilada sauce, whipping cream and 1 C. broth. Stir well and add the pasta, again stir and then add in the beans. Reduce heat to medium and cook, stirring often, covered for 20 minutes or until pasta is cooked. You will need to add more broth as you go and the pasta absorbs the liquid. I ended up using a full 2 C. with the bowtie, but the other pastas would probably use

less. Once the pasta is done, top with the cheese, cover and remove from heat. Allow the cheese to melt and top with the sliced green onion.