

Cheesy 5-Star Enchiladas Recipe

Ingredients

1 lb. lean gr. beef
1 can kidney beans, drained & rinsed
1-10.5 oz. can corn, drained
1-4 oz. can diced green chilies
1/4 t. salt
1/4 t. cumin
1/4 t. chili powder
1/2 c. picante sauce or salsa
2-10 oz. cans mild enchilada sauce {I used 1 mild, 1 medium}
1 can Campbell's Cheddar Cheese soup
10 (6 1/2 in.) fajita tortillas
2+ handfuls grated Mexican cheeses

Directions

Preheat oven to 375.

Brown gr. beef. Drain off & blot out extra grease. Mix in kidney beans, corn, diced green chilies, and spices. In a separate bowl, combine salsa, enchilada sauce, and cheddar cheese soup. Warm up slightly to help un-condense the soup. Add about 1 cup of sauce mixture to gr. beef filling and stir. Put about 1/2 c. of prepared sauce in the bottom of a 9x13 pan. Start generously filling tortillas and rolling them up, seam down. I left the cheese out of my enchiladas because of the cheesy sauce, but you can also sprinkle some grated cheese

inside of each enchilada if you'd like. Once all enchiladas are rolled up, cover with remaining sauce mixture. Top with two generous handfuls of cheese, or more. Cover with foil and bake for 25 minutes. Remove foil and bake for another couple minutes, until cheese is melted.