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Beef Enchiladas



Ingredients

8 oz. mature cheddar cheese, grated
4 oz. mild gouda, grated
0.5lb browned beef mince
8.5 oz. sour cream
1 red pepper, chopped
1 oz. sliced pickled jalapenos (depending on how spicy you want it)
2 fl oz. canned cream of chicken soup
¼ medium onion, finely chopped
salt & pepper to taste
flour tortillas, warmed

Servings

4

Person

Preparation

- 1 Combine all the ingredients apart from ½ a cup of cheddar cheese and the tortillas in a bowl
- 2 Season to taste
- 3 Spoon the ingredients into a tortilla and roll the tortilla up
- 4 Place seam side down into an oven proof dish, cover with tin foil and bake for 20 minutes
- 5 Sprinkle the remaining cheese and bake until the cheese melts
- 6 serve with a dollop of sour cream and guacamole

Cooks Note

Serves 4
