

ENCHILADA DINNER

Last Modified: 01/26/2016

PREP: 25 Min
COOK: 2 Hrs
SLOW COOKER

F EASY

MEXICAN

MAKES 15 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 1/2	Pounds	Ground Chuck (80 / 20)	
3	1.5 Oz	Pkgs McCormick Enchilada Seasoning Mix	
12	6 Inch	Flour Tortillas (Old El Paso)	
2	Tbsp	Salted Butter	
2	Medium	Yellow Onions	Diced
2	Large	Colored Bell Peppers (Seeded)	Fine Diced
1	40 Oz	Can (Brooks Chili Beans In Chili Sauce - Mild / Medium)	
3	10 Oz	Cans Ro*Tel Diced Tomatoes (With Mild Green Chiles)	
1	28 Oz	Can Red Enchilada Sauce Mild / Hot (Old El Paso)	
4	Cups	Mexican 4 Cheese Mixture (Shredded)	
2	Cups	Sharp Cheddar Cheese (Shredded)	

PREPARATION

FACTOID	This Layered Southwestern dish absolutely can't be beaten for ease of preparation and flavor. It makes a great dish to pass at a party. You can substitute Taco Seasoning Mix if you like it better.
TOOLS	1) 6 Quart Crock Pot 2) Large Stainless Steel Skillet
PREP	DISH 1) Dice the Yellow Onions and set them aside. 2) Finely dice the Colored Peppers and set them aside. 3) Shred the Cheddar Cheese and set it aside. 4) Shred the Monterey Jack Cheese and mix it with the Cheddar Cheese. 5) Strain off & set aside the liquid from the Ro*Tel and Chili Beans .
1	In a large stainless steel skillet over medium high heat, melt the Butter. Add in the Onions and Peppers and cook until the Onions are translucent and set them aside.
2	In a large stainless steel skillet over medium high heat, add in the Beef and cook until the Meat is browned. Drain off and discard any liquid and stir in the Onion mixture. Add in the Enchilada Seasoning and Water that the packages call for. Cook until the mixture thickens, stirring every so often.
3	Add in the drained Tomatoes, Beans and Enchilada Sauce and cook until heated through.
OPTION	Doubling this recipe makes it too big for a crock pot. Put it In a 3" x 12" x 20" stainless steel buffet pan. Bake in the oven at 350 degrees until bubbling. About 3 hours. It is VERY HEAVY - difficult to move around.
4	Spray the inside of the crock with non-stick cooking spray whether using the foil strips or not. Cut three 25 inch X 3 inch strips of heavy duty aluminum foil. Crisscrossing the strips in the bottom of the crock pot, pressing them lightly into the corners. Spray the foil with non-stick cooking spray. Turn the crock pot on low heat. you may eliminate the strips if you will be serving it out of the slow cooker.

ENCHILADA DINNER

5	Place a single layer of Flour Tortillas in the bottom of the crock pot, overlapping or tearing them to fit tightly as necessary. Layer with a sixth of the Beef Mixture, a sixth of the mixed Cheese. Repeat the layering until all of the Beef and Cheese are gone. The final layer should be just Beef and Cheese, NOT Tortillas.
6	Cover and cook for 3 hours, or until the dish is bubbling. Using the foil strips as handles, remove the Enchilada Dinner to a serving platter, or serve in the slow cooker with a large spoon.
OPTION	Sprinkle the top just before serving with crushed Corn Chips, Diced Onions, Green Onions (Greens Only), Ripe Olive Slices, Fresh Chopped Tomatoes Chopped Chives, Jalapeno Pepper Slices. Any or ALL, your choice.
SERVE	Slice into pieces and serve while hot with a few warm Tortillas on the side.