



Celebrating Food, Art & Culture



BEEF ENCHILADAS

Servings: 12

Ingredients

- 2 1/4 pounds ground beef
- 3 ounces taco mix seasoning
- 2 1/2 ounces long-grain rice
- 3 cups water
- 13 ounces tomato puree
- 40 ounces red enchilada sauce
- 24 white corn tortillas, soy-free, 6-inch Mission
- 9 ounces sharp cheddar, shredded
- 1/4 cup scallion, chopped

Directions

In a large bowl, combine the beef, taco seasoning, rice, water and tomato puree with gloved hands. Place in a pan. Cook until the rice is tender and the beef is cooked through (internal temperature is 155 F). Mash the mixture at least twice during cooking to prevent lumping and caking. Hold warm.

Heat the enchilada sauce, and then remove it from the direct heat. Hold warm.

Dip a tortilla in a deep-fat fryer at 350 F briefly until it sizzles. Place on a rack or towel to drain. Repeat.

Place 2 ounces of meat filling in each tortilla. Roll up tightly. Place each tortilla seam-side down in a pan.

Ladle the enchilada sauce over the tortillas. Sprinkle with cheese. Cook until the cheese is melted and the internal temperature reaches 165 F; bake at 350 F for 30 minutes in a regular oven, 300 F for 25 minutes in a convection oven.

Portion 2 enchiladas in each serving dish. Garnish with green onions.

Side dishes

- Spanish Rice
- Spicy Black Beans