

Beef Enchiladas

Classic beef enchiladas with seasoned ground beef, melted cheese, and rich enchilada sauce wrapped in soft corn tortillas. Easy Mexican comfort food recipe.

30 min

PREP

20 min

COOK

50 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Beef Enchiladas

Ingredients

- 1 lb ground beef
- 1 onion
- 2 clove garlic
- 1 tsp cumin
- 1 tsp chili powder
- 1 cup sour cream
- 1 cup cilantro (coriander)
- 1 tsp salt
- 1 tsp black pepper
- 10 corn tortilla

Instructions

- 1 Prepare the beef filling**

Heat a large skillet over medium-high heat. Add 1 lb ground beef and cook, breaking it apart with a wooden spoon, until browned and no pink remains, about 6-8 minutes.
- 2** Drain excess fat from the skillet, leaving about 1 tablespoon. Add 1 diced onion and cook until softened and translucent, about 4-5 minutes.
- 3** Add 2 cloves minced garlic, 1 tsp cumin, 1 tsp chili powder, 1 tsp salt, and 1 tsp pepper to the beef mixture. Stir constantly for 1 minute until fragrant. Remove from heat.
- 4 Prepare for assembly**

Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish with cooking spray or butter.
- 5** Wrap 10 flour tortillas in damp paper towels and microwave for 45 seconds to make them pliable, or warm each tortilla in a dry skillet over medium heat for 30 seconds per side.
- 6 Assemble the enchiladas**

Pour 1/4 of the 1 cup enchilada sauce into the bottom of the prepared baking dish and spread evenly.

- 7 Place about 3 tablespoons of beef filling down the center of each tortilla. Sprinkle with a small handful of the 1 cup shredded cheese, then roll tightly and place seam-side down in the baking dish.
- 8 Repeat with remaining tortillas, placing them snugly together in a single layer in the baking dish.
- 9 **Bake**
Pour remaining enchilada sauce evenly over the rolled enchiladas, making sure all tortillas are covered. Sprinkle remaining cheese over the top.
- 10 Bake for 20-25 minutes until cheese is melted and bubbly and edges are lightly golden.
- 11 Remove from oven and let rest for 5 minutes before serving to allow filling to set.

Tips

Use 80/20 ground beef for the best balance of flavor and texture. Leaner beef can result in dry filling, while fattier cuts may make the dish greasy.

Warm tortillas before filling to prevent cracking. Heat them in a dry skillet for 30 seconds per side or wrap in damp paper towels and microwave for 45 seconds.

Lightly coat each tortilla with enchilada sauce before filling to prevent them from drying out during baking and to enhance flavor distribution.

Don't overfill the tortillas - use about 2-3 tablespoons of filling per tortilla to ensure they roll easily and stay closed during baking.

Place enchiladas seam-side down in the baking dish and pack them snugly together to prevent unrolling during cooking.

Let enchiladas rest for 5-10 minutes after baking before serving. This allows the filling to set and makes cutting and serving much easier.

Save some cheese for sprinkling on top during the last 5 minutes of baking to achieve that perfect golden, bubbly finish.

Taste and adjust seasonings in the beef mixture before assembling - it's much easier to fix seasoning at this stage than after baking.