

A Sutherland Belle

Easy Weekday Skillet Beef Enchiladas

INGREDIENTS

- 2 Tbsp. olive oil
- 3 cups chopped yellow onion (from 2 medium onions)
- 2 Tbsp. minced garlic (from 6 cloves)
- 2 lb. 90/10 lean ground beef
- 1 cup unsalted beef stock
- 2 (1-oz.) envelopes low-sodium taco seasoning mix
- 2 cups red chile enchilada sauce (or 1 cup red/1 cup green sauce)
- 1 (15-oz.) can black beans, drained and rinsed
- 10 (6-inch) corn tortillas, each cut into 8 wedges
- 8 oz. shredded Mexican 4-cheese blend (2 cups)
- Chopped fresh cilantro, for garnish
- Thinly sliced jalapeño chiles, for garnish

INSTRUCTIONS

1. Heat oil in a large cast-iron skillet over medium-high. Add chopped onion; cook, stirring occasionally, until softened and translucent, about 8 minutes. Add minced garlic; cook, stirring constantly, until fragrant, about 1 minute. Add beef; cook, stirring with a wooden spoon until crumbly and no longer pink, about 6 minutes.
2. Stir in beef stock and taco seasoning; bring to a boil. Cook, stirring often, until sauce has thickened slightly, about 90 seconds. Remove from heat.
3. Preheat oven to broil with rack about 6 inches from heat source. Stir enchilada sauce and beans into remaining seasoned beef in skillet. Place cut tortillas in an even layer on surface of beef mixture, and gently fold into the mixture until fully coated and well distributed. Top evenly with cheese. Broil until cheese is melted and browned in spots, about 4 minutes.
4. Remove from oven; top with cilantro and jalapeño slices. Serve immediately.