

A Sutherland Belle

Mexican Beef Enchilada Skillet

INGREDIENTS

- 1 teaspoon extra virgin olive oil
- 1 small yellow onion, chopped
- 1 medium poblano, chopped
- 1 1/2 lbs lean ground beef
- 1 tablespoon chile powder
- 1 teaspoon EACH: cumin, coriander, garlic powder, onion powder, oregano, salt and pepper
- 1 (15-ounce can) pinto beans, drained and rinsed
- 1 (17-ounce jar) undrained [Mexican Style Street Corn](#)
- 1 (10-ounce can) Red Enchilada Sauce
- 1 (10-ounce can) Original Ro-Tel Diced Tomatoes and Green Chilies
- 8 (6-inch) corn or flour tortillas, each cut into 6 triangles
- 8-ounce shredded Mexican cheese blend or Pepper Jack cheese, divided
- Optional toppings: Mexican crema, fresh cilantro, chopped red onion, chopped green onion, chopped cilantro, chopped fresh tomato, diced avocado, shredded lettuce, sour cream, salsa, guacamole

INSTRUCTIONS

1. Preheat oven to 425F.
2. Heat oil in a large 10" oven-proof skillet over medium heat. Add onions and peppers, then saute until they begin to soften, 5 minutes. Turn up heat to medium-high then add ground beef, chili powder, cumin, garlic and onion powders, salt, and pepper. Continue to saute until beef is cooked through and peppers are tender, 8-10 minutes, then drain beef mixture if necessary (I did not) and add back to the skillet.
3. Add pinto beans, street corn, enchilada sauce, and Ro-Tel: stir to combine. Bring mixture to a simmer then add 1/2 of cheese and chopped tortillas; fold to combine. Simmer until tortillas are tender, 3-4 minutes, stirring often. Remove skillet from heat then sprinkle with remaining cheese. Cook for 5-10 minutes or until cheese is melted and tortillas begin to brown. Top with your favorite ingredients above.