

PW's Simple, Perfect Enchiladas

by Pioneer Woman

For the sauce:

1 tablespoon canola oil
1 tablespoon all-purpose Flour
1 can (28 ounce) enchilada or red sauce
2 cups chicken broth
½ teaspoons salt
½ teaspoons ground black pepper
2 tablespoons chopped cilantro

For the meat:

1-½ pound ground beef
1 whole medium onion, finely diced
2 cans (4 ounce) diced green chilies
½ teaspoons salt

For the tortillas:

10 whole (to 14) corn tortillas
½ cups canola oil

To assemble:

3 cups grated sharp cheddar cheese
½ cups chopped black olives
1 cup chopped green onions
½ cups chopped cilantro

Prepare the sauce: In a large saucepan over medium heat, add oil and flour and whisk together to make a paste, cooking for one minute. Pour in the red sauce, chicken broth, cilantro, salt and pepper. Bring to a boil. Reduce heat and simmer 30-45 minutes.

Prepare the meat: Brown the meat with onions in a skillet. Drain off fat. Stir in 2 cans diced green chilies and seasoned salt. Set aside.

Prepare the tortillas: Heat canola oil in a small skillet over medium heat. One by one, using tongs, fry tortillas in oil until soft, not crisp – about 30 seconds per side. Remove to a paper–towel lined plate. Repeat until all tortillas have been fried.

Assemble the enchiladas: Preheat oven to 350 degrees. Pour ½ cup red sauce in bottom of baking pan. Spread to even out. Dip each tortilla into red sauce, then remove to work surface. Spoon meat, a little grated cheese, a little black olives, and green onions in the center of tortilla. Roll up and place, seam down, in baking pan. Repeat until pan is filled. Pour extra red sauce over enchiladas. Top with remaining cheddar cheese.

Bake for 20 minutes or until bubbly. Sprinkle cilantro over enchiladas before serving.

(Servings: 6-8, Prep Time: 2 hours, Cook time: 30 min., Difficulty: Easy)