

Good Mexican Dinner

Nadean Ross

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1/2 pound ground beef
1/2 cup chopped onion
1 can (14-1/2 ounce)
stewed tomatoes
1/2 cup enchilada sauce
1 can (4 ounce) green
chilies (whole)
1 teaspoon ground cumin
1/4 teaspoon pepper
1/4 teaspoon salt
6 six-inch flour tortillas
3 ounces cream cheese
1/2 cup Monterey Jack
cheese, shredded*

Preheat the oven to 350 degrees.

In a skillet, cook the onion and beef until browned. Drain. Stir in the tomatoes, enchilada sauce, cumin, salt and pepper. Bring to a boil. Reduce the heat and simmer for 5 minutes. Pour half of the mixture into a 12x8x2-inch dish.

Wrap the tortillas in foil. Warm them in the oven for 8 to 10 minutes.

Divide the cream cheese into six portions. Spread each tortilla with the cheese. Top the cheese with the green chilies. Fold and arrange over the meat. Pour the remaining meat mixture down the center of the dish. Cover.

Bake for 15 minutes. Uncover and sprinkle with the Monterey Jack cheese.

Bake for an additional 5 minutes until the cheese melts.

(If made in advance, double the baking time.)

Per Serving (excluding unknown items): 2866 Calories; 151g Fat (47.6% calories from fat); 101g Protein; 274g Carbohydrate; 19g Dietary Fiber; 374mg Cholesterol; 3509mg Sodium. Exchanges: 16 Grain(Starch); 8 1/2 Lean Meat; 5 1/2 Vegetable; 25 1/2 Fat.