



# BEEF ENCHILADA BAKE



“Something quick and delicious to prepare for a large group!”

Audrey Simmons, Lead Cook, The Shade Tree



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SERVES

**6**



## Ingredients

- Lean Ground Beef | 1 pound (lb)
- Reduced-sodium Condensed Cream of Chicken Soup | 1 can (10¾ oz)
- Velveeta | 1¼ cups (½ cube)
- Corn Tortillas (6 inch) | 6, cut in half
- Diced Tomatoes & Green Chillies, undrained | 1 can (10 oz)



## Method

- 1 Heat oven to 350°F (175°C).
- 2 Brown meat in a large skillet and drain.
- 3 Stir in soup and 1 cup of Velveeta.
- 4 Spoon a third of the meat mixture into 8-inch square baking dish; cover with 6 tortilla halves and a quarter cup of tomatoes. Repeat layers.
- 5 Top with remaining mixture, tomatoes and Velveeta to cover.
- 6 Bake for 25 minutes or until heated through.

