

Easy Homemade Beef Enchiladas with Rich Chili Sauce

Mexican Beef Enchiladas ??



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Sauce:

- 1 lb 90% lean ground beef
- Heaping ... tsp baking soda
- 1 tsp salt
- 2 Tbsp vegetable oil
- 1 medium white onion, finely chopped
- 1 jalapeño, seeded and minced
- 2 cloves garlic, finely chopped
- 3 Tbsp chili powder
- 1 tsp ground cumin
- ½ tsp dried oregano
- 3 Tbsp all-purpose flour
- 1 (8-oz) can tomato sauce
- 2 cups chicken broth

For the Enchiladas:

- 2 Tbsp vegetable oil, for brushing tortillas
- 10 (6-7 inch) yellow corn tortillas
- 3 cups shredded Mexican blend cheese

DIRECTIONS

- 1.** Prep the Beef: In a bowl, combine the ground beef with baking soda and salt. Let it rest for 15 minutes-this tenderizes the meat for a juicier bite.
- 2.** Make the Sauce: In a large skillet, heat 2 tablespoons oil over medium. Add the onion and jalapeño and sauté until softened (about 4-5 minutes). Stir in garlic, chili powder, cumin, and oregano. Cook 1 minute more.
- 3.** Sprinkle in the flour and stir constantly for another minute. Slowly whisk in chicken broth and tomato sauce. Bring to a simmer and let it bubble for 5 minutes, until thickened. Remove from heat.
- 4.** Cook the Beef: In a separate pan, brown the beef mixture over medium heat, breaking into crumbles. Drain excess fat. Stir in 1 cup of the enchilada sauce and set aside.
- 5.** Warm the Tortillas: Brush both sides of the tortillas with oil and warm in a skillet or low oven until soft and pliable (about 1 minute each).
- 6.** Assemble the Enchiladas: Preheat oven to 375°F (190°C). Spoon 2-3 tablespoons of beef into each tortilla, roll tightly, and place seam-side down in a greased 9x13" baking dish. Pour remaining sauce evenly over the top and sprinkle with cheese.
- 7.** Bake: Cover with foil and bake for 20 minutes. Uncover and bake another 10 minutes, until cheese is melted and bubbling.
- 8.** Serve: Let cool for 5-10 minutes before serving. Top with fresh cilantro, sour cream, or diced avocado if desired.

TIPS FOR SUCCESS

Rest the beef with baking soda -this simple step makes a big difference in tenderness.

Use corn tortillas for traditional flavor, but you can sub flour if needed.

Don't skip warming the tortillas -this prevents cracking during rolling.

Add-ins : black beans, corn, or sautéed veggies make great mix-ins for variation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-beef-enchiladas-with-rich-chili-sauce/>