

Beef Enchiladas with Flour Tortillas: Cheesy, Hearty & Easy Dinner

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OVEN
375°F

TIME
2 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef (lean or 80/20 blend)
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (10 oz) can red enchilada sauce (mild or medium)
- 1/2 cup tomato sauce
- 1/2 cup sour cream
- 2 cups shredded cheddar cheese, divided (freshly shredded for best melt)
- 8 flour tortillas (8-inch size)
- 2 tablespoons chopped fresh cilantro (optional, for garnish)

Olive oil for sautéing

Swaps and Notes:

Ground Beef: Lean ground beef is great here, but you can also use ground turkey, chicken, or a mix of ground beef and pork.

Tortillas: Flour tortillas are classic for a softer enchilada, but corn tortillas can be used for a more traditional flavor (they often need a quick dip in hot oil or sauce to make them pliable).

Enchilada Sauce: Use your favorite brand of red enchilada sauce, mild or medium.

Cheese: Freshly shredded cheddar cheese melts beautifully and provides the best flavor. A Mexican cheese blend or Colby-Jack also works well.

Sour Cream: Adds a lovely tang and creaminess to the top layer. Full-fat or light sour cream work.

Spices: Chili powder, cumin, and smoked paprika are essential for the Mexican-inspired flavor. Adjust heat with a pinch of cayenne if desired.

Garnish: Fresh cilantro adds a burst of freshness and color.

Directions:

Preheat Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with nonstick cooking spray.

Cook Beef Filling (Aromatics): In a large skillet over medium heat, heat a drizzle of olive oil. Add the finely chopped onion and sauté for 2 minutes until softened. Then, stir in the minced garlic and cook for another minute until fragrant.

Brown Ground Beef & Season: Add the ground beef to the skillet. Cook until it's browned and cooked through, breaking it up with a spoon as it cooks. Drain any excess fat from the skillet.

Add Spices & Sauce to Beef: Stir in the chili powder, ground cumin, smoked paprika, salt, and black pepper with the cooked beef. Cook for 1 minute, stirring. Then, add 1/2 cup of the red enchilada sauce and the tomato sauce. Stir to combine and simmer gently for 5 minutes, allowing the flavors to meld.

Warm Tortillas: While the beef simmers, warm the flour tortillas in the microwave for about 15-20 seconds (wrapped in a damp paper towel or plastic wrap) to make them pliable and easy to roll without cracking.

Fill & Roll Enchiladas: Spoon a portion of the beef mixture (about 1/4 to 1/3 cup, depending on tortilla size) into the center of each warm tortilla. Top the beef mixture with a sprinkle of shredded cheddar cheese. Roll each tortilla tightly and neatly.

Assemble in Baking Dish: Spread a small amount of the remaining red enchilada sauce over the bottom of the prepared 9x13-inch baking dish. Place the rolled tortillas seam-side down in the dish, arranging them in a single layer.

Top & Bake: Pour the remaining enchilada sauce evenly over the top of the rolled tortillas. Then, drizzle generously with the sour cream (you can do this in lines or dollops). Finally, sprinkle with the remaining shredded cheddar cheese.

Bake: Bake uncovered for 20-25 minutes, or until the casserole is bubbly around the edges and the cheese on top is melted and beautifully golden.

Garnish & Serve: Garnish with chopped fresh

cilantro (if using) and serve hot. Enjoy!

Tips for Success:

DIRECTIONS

1. Making these : Beef Enchiladas is a straightforward process, primarily involving cooking the filling and then assembling and baking!
2. Preheat : Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with nonstick cooking spray.
3. Cook : Beef Filling (Aromatics): In a large skillet over medium heat, heat a drizzle of olive oil. Add the finely chopped onion and sauté for 2 minutes until softened. Then, stir in the minced garlic and cook for another minute until fragrant.
4. Brown : Ground Beef & Season: Add the ground beef to the skillet. Cook until it's browned and cooked through, breaking it up with a spoon as it cooks. Drain any excess fat from the skillet.
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10. Bake: Bake uncovered for 20-25 minutes, or until the casserole is bubbly around the edges and the cheese on top is melted and beautifully golden.
11. Garnish & : Serve: Garnish with chopped fresh cilantro (if using) and serve hot. Enjoy!
12. Tips for Success: Drain Beef Well: This prevents your enchiladas from being greasy.
13. Warm : Tortillas: Don't skip warming the tortillas; it makes them pliable and prevents tearing when rolling.
14. Don't : Overfill: Fill each tortilla just enough so it can be rolled tightly and neatly.
15. Seam-: Side Down: Placing the rolled tortillas seam-side down in the baking dish helps them stay together during baking.
16. Freshly : Shredded Cheese: Always use freshly shredded cheese for the best melt and flavor.
17. Adjust : Seasoning: Taste the beef filling and adjust salt, pepper, and spices to your preference.
18. Serving Suggestions and Pairings: These Beef Enchiladas are a hearty and satisfying meal on their own, but they pair wonderfully with classic Mexican sides. Consider serving them with a side of fluffy Mexican rice (similar to the rice in my This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit), refried beans, or a fresh corn salad. Top with extra sour cream, guacamole, or salsa. For other Mexican-inspired dishes, you might also enjoy my These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners.
19. Storage and Leftover Tips: Leftover Beef Enchiladas are fantastic! Store them in an airtight container in the refrigerator for up to 3-4 days. To reheat, cover loosely with foil and warm in a preheated oven at 350°F (175°C) until heated through and bubbly, or microwave individual portions. They also freeze well for up to 2-3 months (bake first, then cool and freeze); thaw in the refrigerator overnight before reheating.
20. More Recipes You Will Love: If you loved the cheesy goodness and comforting nature of this casserole, here are a few more fantastic savory recipes that I think you'll absolutely love:
21. For a fun, customizable, and no-fuss meal perfect for entertaining, my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd is a fantastic choice.
22. For a quick and easy way to feed a crowd with cheesy goodness, don't miss my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast.
23. And for a crowd-pleasing, cheesy dip, check out my This Crockpot Nacho Dip Is the Reason I Never Have

Leftovers.

24. For an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!
25. Final Thoughts: These Beef Enchiladas with Flour Tortillas are a true weeknight hero - incredibly satisfying, packed with flavor, and delivers on that cozy comfort we all crave. They're perfect for feeding your family and guaranteed to bring smiles to the dinner table. Give them a roll, and enjoy the delicious simplicity!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/beef-enchiladas-with-flour-tortillas-cheesy-hearty-easy-dinner/>