

## Easy 30-Minute Tex-Mex Beef Enchiladas with Corn Tortillas

There is a specific kind of magic that happens when a tray of



**OVEN**  
**350°F**

**TIME**  
**20-25 min**

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**SAVE**  
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### INGREDIENTS

The Protein: 1 lb. Ground Beef (80/20 ratio for maximum flavor).

Aromatics: 1 medium onion (finely chopped) and 2 cloves of garlic (minced).

The Base: 2 cups Enchilada Sauce (red sauce is traditional for beef).

The Wrap: 12 Corn Tortillas (yellow or white).

The Cheese: 2 cups Shredded Cheddar Cheese (Sharp is best!).

Frying & Seasoning: 1/2 cup vegetable oil, plus salt and black pepper to taste.

Optional Garnishes: Fresh cilantro, sour cream, diced tomatoes, and avocado.

### DIRECTIONS

- 1. SautØ the Filling:** In a large skillet over medium-high heat, brown the ground beef along with the finely chopped onion. Cook until the beef is no longer pink and the onions are translucent. Stir in the minced garlic and cook for just 60 seconds until fragrant. Drain any excess grease, then season with salt and pepper. Stir in a few tablespoons of the enchilada sauce to keep the meat moist.
- 2. The Tortilla "Quick-Fry":** Heat the vegetable oil in a small skillet over medium heat. One by one, dip each corn tortilla into the hot oil for about 3-5 seconds per side. You aren't trying to make them crispy; you just want them softened and "sealed." Drain them on paper towels. This is the secret to enchiladas that don't fall apart!
- 3. Assemble the Enchiladas:** Preheat your oven to 350°F (175°C). Spread a thin layer of enchilada sauce on the bottom of a 9x13-inch baking dish. Take a softened tortilla, dip it into your remaining sauce, place a heaping spoonful of beef and a sprinkle of cheese in the center, and roll it up tightly.
- 4. Layer and Bake:** Place the rolled tortillas seam-side down in the baking dish. Pour the remaining sauce over the top, ensuring all the edges are covered. Top with the remaining shredded cheddar. Bake for 20-25 minutes until the cheese is bubbling and the sauce is thickened.
- 5. Garnish and Serve:** Let the dish rest for 5 minutes before serving. Top with your favorite garnishes like cilantro, sour cream, and avocado.

## SWAPS & NOTES

: The Texture: Briefly frying the tortillas in oil (the pasar por aceite method) ensures they stay pliable and don't turn into mush once the sauce hits them.

Sharp Cheddar Punch: While many recipes use mild blends, the sharp cheddar provides a bold, salty contrast to the earthy chili sauce.

Make-Ahead Friendly: You can assemble these a few hours in advance and pop them in the oven whenever you're ready for dinner.

Versatility: It's a great base recipe.

### TIPS FOR SUCCESS

Don't Over-Fry: If you leave the tortillas in the oil too long, they will turn into tostadas and crack when you try to roll them.

Sauce the Edges: Make sure you get sauce on the tips of the tortillas in the dish.

Any exposed corn tortilla that isn't covered in sauce or cheese will become hard and dry in the oven.

Drain the Beef: While 80/20 beef is flavorful, it produces a lot of rendered fat.

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

Original recipe: <https://chefmaniac.com/easy-30-minute-tex-mex-beef-enchiladas-with-corn-tortillas/>