

## Bacon-Crusted Cheesy Beef Enchiladas: A Comfort Food Favorite with a Smoky Twist

Looking to upgrade your enchilada game? These



**OVEN**  
**375°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 8 flour tortillas
- 1/2 cup cooked bacon, crumbled ?
- 2 cups shredded cheddar cheese ?
- 1 cup shredded mozzarella cheese ?
- 1 can enchilada sauce (15 oz)
- 1/2 cup diced onions ?
- 1/2 tsp chili powder
- 1/2 tsp garlic powder
- Salt and pepper, to taste
- Fresh cilantro, for garnish ?

#### Instructions:

**Preheat the Oven:**Preheat your oven to 375°F (190°C).

**Cook the Beef Mixture:**In a skillet over medium heat, brown the ground beef, seasoning it with chili powder, garlic powder, salt, and pepper. Drain any excess fat.

**Add Onions and Bacon:**Stir in the diced onions and cook until softened. Add the crumbled bacon and half of the shredded cheddar cheese. Mix well and set aside.

**Prepare the Baking Dish:**Pour a small amount of enchilada sauce onto the bottom of a baking dish to prevent sticking.

**Assemble the Enchiladas:**Fill each tortilla with the beef and bacon mixture, roll it up tightly, and

place it seam-side down in the prepared dish.

**Add Toppings:** Pour the remaining enchilada sauce over the tortillas, ensuring they're fully coated.

Sprinkle the shredded mozzarella cheese evenly on top.

**Bake:** Place the dish in the oven and bake for 25-30 minutes, or until the cheese is melted, bubbly, and golden.

**Garnish and Serve:** Remove from the oven and let the enchiladas cool slightly. Garnish with fresh cilantro and serve hot.

**Tips for Success:**

**Use Corn Tortillas for Authenticity:** Swap flour tortillas for corn if you prefer a more traditional enchilada.

**Customize the Heat:** Add jalapeños or a dash of hot sauce for extra spice.

**Make Ahead:** Assemble the enchiladas ahead of time and refrigerate until ready to bake.

**Why It's a Must-Try:**

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12. **Why It's a Must-Try:** These Bacon-Crusted Cheesy Beef Enchiladas are a celebration of bold flavors and cheesy indulgence. With the smoky touch of bacon, the richness of enchilada sauce, and the melty goodness of two types of cheese, this dish is guaranteed to satisfy.
13. **Visit I:** WuvCooking for more comforting and creative recipes like this, and bring deliciousness to your dinner table tonight!

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/bacon-crusted-cheesy-beef-enchiladas-a-comfort-food-favorite-with-a-smoky-twist/>