

Fold-Over Tortilla Bake



Here's something a little different from the usual tacos— and it's special enough for potlucks or dinner guests.—Deborah Smith, DeWitt, Nebraska



Fold-Over Tortilla Bake Recipe photo by Taste of Home

★★★★☆





Total Time

Prep: 20 min. Bake: 20 min.



Makes

6 servings

Ingredients

1 pound ground beef

1 cup chopped onion

2 cans (14-1/2 ounces each) stewed tomatoes

1 cup enchilada sauce

1 to 2 teaspoons ground cumin

1/2 teaspoon salt

1/4 teaspoon pepper

12 flour or corn tortillas (6 inches)

6 ounces cream cheese, softened

1 can (4 ounces) chopped green chilies, drained

1 cup shredded Monterey Jack cheese

minced fresh cilantro, optional

Directions

- 1 In a large skillet, cook ground beef and onion until beef is no longer pink; drain. Stir in the tomatoes, enchilada sauce and seasonings. Bring to a boil. Reduce heat and simmer, covered, for 5 minutes. Pour half of the meat sauce into a 13x9-in. baking dish. Set aside.
- 2 Wrap the stack of tortillas in foil; warm at 350° for 8-10 minutes. Spread warm tortillas with cream cheese and top with chilies. Fold tortillas in half. Arrange folded tortillas over meat sauce; pour remaining sauce over top.
- 3 Cover and bake at 350° for 15 minutes. Sprinkle with cheese; bake 5 minutes longer or until cheese is melted. If desired, top with cilantro.

Nutrition Facts

1 each: 473 calories, 25g fat (10g saturated fat), 69mg cholesterol, 1138mg sodium, 38g carbohydrate (7g sugars, 2g fiber), 27g protein.

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