



## JERNEJ KITCHEN

# BEEF SKILLET ENCHILADAS

*Beef Skillet Enchiladas is a delicious Mexican-inspired dish. Make it under one hour in one skillet using tortillas, beef sauce, and cheese.*

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
COOK:	20	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	55	MINUTES

### BEEF SKILLET ENCHILADAS

2 tbsp olive oil

1 large onion

1 red bell pepper

500 g (18 ounces) ground beef

2 cloves of garlic

2 tbsp taco seasoning

400 g (2 cups) canned diced tomatoes

80 g (1/3 cup) canned tomato sauce

80 ml (1/3 cup) water or beef stock

80 g (1/3 cup) canned sweet corn

100 g (1/2 cup) canned red beans

1 tsp diced jalapeno peppers (optional)

6 large flour tortillas

250 g (1/2 pound) shredded Mozzarella cheese

60 g (1/4 cup) sour cream

chopped coriander, to serve

sour cream, to serve

### MAKE THE BEEF SAUCE

Place a 20-cm (8-inch) cast iron (oven-proofed) skillet over low heat. Add olive oil, diced onion, and diced pepper. Cook for 5 minutes, then add the meat. Increase the heat and cook for 5 minutes, stirring occasionally. Add the minced garlic, taco seasoning, diced tomatoes, tomato sauce, water (or stock), corn, beans, and jalapenos. Season with salt and pepper and cook over medium heat for 10 minutes.

### OVEN

Place a rack in the middle of the oven and preheat it to 200 °C / 400 °F.

### SKILLET ENCHILADAS

Leave three tablespoons of the sauce in the skillet, and transfer the rest to a large plate. Place a tortilla on top of the sauce in the skillet. Add four tablespoons of the beef sauce and two tablespoons of shredded cheese. Set aside 4 tablespoons of shredded cheese for the final layer. Repeat the process until you use all the ingredients. When you place the last tortilla on top, spread the sour cream on top and sprinkle with the remaining cheese.

### BAKE AND SERVE

Place the Beef Skillet Enchiladas in the preheated oven. Bake for 20 minutes at 200 °C / 400 °F. Before serving, sprinkle with chopped coriander. Cut into six pieces and serve. Optionally serve with sour cream, [Guacamole](#), and [Pico de Gallo](#).

## TOOLS AND EQUIPEMENT

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20-cm (8-inch) cast iron (oven-proofed) skillet