

Skillet Enchiladas

Author: Melissa @ No. 2 Pencil

Recipe type: Dinner Cuisine: Mexican

Prep time: 5 mins Cook time: 15 mins Total time: 20 mins

Serves: 4-6

Skillet Enchiladas are a quick meal, perfect for busy weeknights!

Ingredients

- 1 tablespoon of vegetable oil
- 12 corn tortillas
- small yellow onion, diced
- 1 pound of ground beef
- Salt and pepper
- 1 large can of red enchilada sauce (28 ounces)
- 1 can of black olives
- 1-2 cups of shredded cheese
- sour cream for topping

Instructions

1. Cut a dozen corn tortillas into bite size pieces.
2. Heat vegetable oil in skillet on med high heat and pan fry tortillas until slightly toasted and lightly crispy.
3. Remove from pan and brown onions and ground beef in same skillet, seasoning ground beef to taste, until ground beef is completely cooked and onions are softened.
4. Add large can of enchilada sauce and simmer for a few minutes.
5. Then add tortillas back into pan and stir.
6. Top with black olives, shredded cheese and sour cream.

Recipe by No. 2 Pencil at <http://www.number-2-pencil.com/2012/04/17/skillet-enchiladas/>