

The Enchirito



Ingredients:

1 lb ground beef
1 can (16 oz) refried beans
1 packet taco seasoning
1/4 cup water
6 large flour tortillas
1 can (10 oz) red enchilada sauce
1 1/2 cups shredded cheddar cheese
1/2 cup shredded Monterey Jack cheese

Optional: chopped onions, black olives, sour cream for topping

Instructions:

1. Preheat oven to 375°F. In a skillet over medium heat, brown the ground beef until fully cooked. Drain fat.
2. Stir in taco seasoning and water. Simmer for 2–3 minutes until thickened. Add refried beans and mix until combined and heated through.
3. Spoon the beef and bean mixture down the center of each tortilla. Roll them up burrito-style and place seam-side down in a baking dish.
4. Pour enchilada sauce evenly over the top. Sprinkle with cheddar and Monterey Jack cheeses.
5. Bake uncovered for 20–25 minutes until hot and bubbly.
6. Serve with extra sauce spooned over the top, and toppings if desired.

One bite and you'll see why Grandma said it's the best.