

# Cheesy American Enchiladas

These enchiladas are so gringo that we don't even know if we can call them Tex-Mex, but they are so yummy. Aunt Alisa enjoyed this enchilada recipe growing up and has continued to make it for her girls. As a child, she had them with flour tortillas. If you choose to do this, make sure to use really thin ones, or they can become too soggy. If you don't keep fresh milk in the fridge, no worries, this recipe has been made with canned milk. Let us know how your family likes them, even if you make more changes. Aunt Alisa likes to double the sauce when making, so that she can enjoy chips and queso with her enchiladas.

## Ingredients

- 1 - 10.5-ounce can cream of chicken soup
- 1 - 4-ounce can of green chilis
- 1 - 2-ounce jar diced pimentos
- 1 cup of milk (may need more)
- ½ pound Velveeta cheese
- 1 medium onion
- 1 pound ground beef
- fajita seasoning
- ½ pound Colby-Jack cheese, grated
- about 18 corn tortillas



## Instructions

- ❖ To make the sauce, combine and melt canned ingredients, milk, and Velveeta cheese on high heat in a double boiler.
- ❖ Stir until completely melted and blended. If you want a smoother sauce, you can add more milk.
- ❖ Finely chop the onion and cook until transparent. Add your ground beef and cook to brown it. Season to taste with fajita seasoning and drain the meat.
- ❖ Warm each tortilla in a bit of oil in your skillet. Place each of them on paper towels to absorb the extra grease.
- ❖ Fill each warm tortilla with meat, then top with a handful of Colby-Jack, and roll to make an enchilada.
- ❖ Place in 9x13, and repeat until your pan is full.
- ❖ Pour prepared sauce over the top of the enchiladas.
- ❖ Bake at 350 degrees Fahrenheit for 20 minutes.

  
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"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8