

## Red Enchiladas

### Ingredients

4- 10" flour tortillas

1- small can red enchilada sauce

1- can black olives (sliced or whole)

1- can green diced chiles

1- 8 oz block of cheddar cheese (grated)

1- 8 oz package of ground beef

**Seasonings:** chili powder, cayenne powder, garlic powder, salt, pepper

### **Directions:**

Using a 9-10 inch fry pan brown the ground beef breaking it into small pieces. As the meat begins to turn from pink to brown add spices and green diced chili and add the olives last.

Select a 9 X 9 inch baking pan and spray with non-stick spray. Open the can of red sauce and pour a little in the bottom of the baking pan making sure the entire pan is coated.

Heat each tortilla in the microwave for 10-12 seconds or heat on stove until pliable. Scoop beef mixture on warmed tortilla and add some cheese. Roll into enchilada shape and place in the pan. Repeat until the 4 enchiladas line the inside of the pan. Pour the remaining red sauce covering the enchiladas completely and add left over cheese to the top.

Bake at 375 for 25 to 30 minutes checking for bubbling sauce and melted cheese.

Allow to rest 5 minutes before serving.