

Slow Cooker Enchiladas

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Recipe Source

Servings: 4



This juicy shredded beef is so popular at summer gatherings. The tender meat is slow-cooked in a savory sauce that includes tomato paste, brown sugar, molasses and chili powder. It makes a big batch...enough for seconds! -Colleen Nelson, Mandan, North Dakota

Ingredients

1 pound ground beef
1 cup chopped onion
½ cup chopped green pepper
1 can (16 ounces) pinto or kidney beans, rinsed and drained
1 can (15 ounces) black beans, rinsed and drained
1 can (10 ounces) diced tomatoes and green chilies, undrained
⅓ cup water
1 teaspoon chili powder
½ teaspoon ground cumin
½ teaspoon salt
¼ teaspoon pepper
1 cup (4 ounces) shredded sharp cheddar cheese
1 cup (4 ounces) shredded Monterey Jack cheese
6 flour tortillas (6 inches)

Cooking Method

In a skillet...

- Cook beef, onion and green pepper until beef is browned and vegetables are tender; drain.
- Add the next eight ingredients; bring to a boil.
- Reduce heat; cover and simmer for 10 minutes.

Combine cheeses.

- In a 5-qt. slow cooker, layer about $\frac{3}{4}$ cup beef mixture, one tortilla and about $\frac{1}{2}$ cup cheese.
- Repeat layers.

Cover and cook on low for 5-7 hours or until heated through.