

Homemade beef enchiladas

1 pound of ground beef

1 medium onion diced

12 corn tortillas

Homemade enchilada sauce

¼ tsp. salt

4 cups shredded cheddar cheese

In a medium skillet brown ground beef until done; add onions and salt and cook until onions are translucent. Remove beef and onion mixture from the skillet; wiping out the oil and draining the meat.

In a microwave, cook tortillas for about 20 seconds each and brush lightly with enchilada sauce. Place in a large non-stick or glass baking pan.

Add a couple of tsp. of the meat mixture down the center of the tortilla and sprinkle with cheese. Roll up and keep seam side down. Continue with remaining tortillas.

Pour remaining enchilada sauce over the rolled tortillas and bake at 350 degrees for 30-40 minutes. The last 5 minutes generously sprinkle the remaining cheese on top.

Yummy.