

Tortilla Fold-over Bake From the kitchen of Gwen Coobs - Allens Grove Greenhouse

1 pound ground beef
1 C. chopped onion
4 C. tomatoes, diced (or 2 - 14 ½ oz. cans of diced tomatoes)
1 can (14 oz.) Old El Paso enchilada sauce - hot or mild
1 to 2 teaspoons ground cumin
½ tsp. salt
¼ tsp. pepper
1 package of 6 inch flour or corn tortillas, room temperature
2 packages of light cream cheese (6 oz. each)
2 cans (4 oz.) chopped green chilies
1 C. shredded Monterey Jack or mild Cheddar cheese



In a skillet, cook the ground beef and onion until the beef is browned, and the onion is tender; drain well. Stir in the tomatoes, enchilada sauce and seasonings. Bring to a boil. Reduce heat and simmer, covered for 5 minutes. Pour half of the meat sauce into a 13" x 9" x 2" baking dish. Set aside. Mix together the cream cheese and green chilies, spread on tortillas and fold in half. Arrange folded tortillas over the meat sauce; pour remaining sauce over the top. Cover and bake at 350 degrees for 15-20 minutes. Sprinkle with the cheese and bake another 10 minutes or until the cheese is melted.