



Beef Enchiladas with Rustlin' Rob's Five Amigos Salsa

These are rich and delicious and easy to make with flour tortillas rather than corn. Although untraditional for enchiladas; this eliminates the extra step of heating corn tortillas in oil to make pliable.

HEAT LEVEL: MEDIUM

Ingredients:

1 onion chopped
2 Tablespoons olive oil
1 lb. ground beef
8 flour tortillas
1 ½ cup [Rustlin Rob's Five Amigos Salsa](#) (Five Amigos salsa has a medium heat)
1 teaspoon garlic powder
2 teaspoons cumin
1 and 1/2 cup shredded cheese
cilantro (optional)
Sour Cream Sauce
1/2 stick butter
1 Tablespoon flour
1 and 1/2 cup sour cream
1 and 1/2 cup half and half
1 cup beef broth
2 teaspoons cumin
salt and pepper

Directions:

Preheat oven to 350 degrees.

Saute onion in olive oil, add beef and cook until browned. Add salsa and warm. Season with cumin and garlic powder (more if you want). Stir in some fresh chopped cilantro if you prefer.

Spread some mixture onto each of the eight tortillas and roll up, tucking together seam down into a baking dish. Top with shredded cheese.

Make sauce.

Whisk butter and flour in sauce pan and cook until turning golden. Whisk in beef broth, half and half, and sour cream, and bring just to a boil and cook till mixture becomes a smooth sauce. Season to your taste with salt, pepper, and cumin (we used 2 teaspoons).

Bake 15 to 20 minutes, or until they are bubbly and heated through. Enjoy!