

Slow Cooker Enchiladas – Susan Rhodes

1 lb ground beef
1 cup onions, chopped
1/2 cup green pepper, chopped
1 can pinto or kidney beans, rinsed and drained
1 can black beans, rinsed and drained
1 can (10 oz.) diced tomatoes with green chilies (not drained)
1/3 cup water
1 tsp chili powder
1/2 tsp ground cumin
1/2 tsp salt
1/4 tsp pepper
1 cup (4 oz.) sharp cheddar cheese, shredded
1 cup (4 oz.) Monterey Jack cheese, shredded
6 (6" or 7") flour tortillas

Brown ground beef with onions and green pepper, drain. Add the next 8 ingredients and bring to a boil. Reduce heat, cover and simmer for 10 minutes.

Combine cheeses.

In a 5 qt. slow cooker, layer beef mixture, one tortilla, then cheeses. Repeat layers.

Cover and cook on low for 5 hours or until heated through. Serve with salsa and sour cream.

Note: Can substitute chili hot beans instead of kidney and/or black beans.