

FRITOS® Stuffed Beef Enchiladas

Ingredients

- 3 tbsp olive oil, divided
- 12 oz lean ground beef
- 1 pkg (1 oz) taco seasoning
- 1 tomato, chopped
- 1/2 red bell pepper, diced
- 1/2 onion, diced
- 1 can (14 oz) refried beans
- 6 (7 inches) medium flour tortillas
- 1 ½ cups cooked rice
- 2 cups shredded cheddar cheese, divided
- 3 cups, divided Fritos® Scoops!® Corn Chips
- 1 can (10 oz) red enchilada sauce
- 2 tbsp finely chopped freshly cilantro

How to make it

1. Preheat oven to 350°F.
2. Drizzle 2 tbsp oil in 13 x 9-inch baking dish.
3. In large skillet set over medium heat, heat remaining 1 tbsp oil. Cook beef and taco seasoning, stirring occasionally, for 5 to 6 minutes or until beef is starting to brown. Stir in tomato, red pepper and onion. Cook, stirring occasionally, for 5 to 6 minutes or until beef is cooked through and vegetables are tender.
4. Divide refried beans evenly among tortillas. Top each with 1/4 cup rice, one-sixth of browned beef mixture, 1/4 cup cheddar and 1/4 cup FRITOS® SCOOPS!®. Roll and arrange in prepared baking dish, seam side down.
5. Bake for 20 minutes. Spoon enchilada sauce over top. Sprinkle with remaining FRITOS® SCOOPS!® and remaining cheddar. Bake for 20 minutes or until cheddar is melted and filling is heated through. Increase oven to broil.



PREP
TIME
25 min



COOK
TIME
75 min



TOTAL
TIME
100 min



SERVINGS
4-6

Made with



Fritos® Scoops!® Corn Chips

6. Broil for 5 minutes or until golden brown and bubbling. Sprinkle with cilantro.