



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### TORTILLA CHIP ENCHILADAS

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|---------------------------------------------|------------------------------------------|
| 1 pound ground beef (or shredded chicken)   | 4 ounce can diced green chilis (drained) |
| 1 bag of tortilla chips (about 11 ounces)   | 1 teaspoon ground cumin                  |
| 3 cups shredded cheese                      | ½ cup salsa                              |
| 1 large can (28 ounces) red enchilada sauce |                                          |

1. Preheat oven to 350 degrees F.
2. Brown ground beef and drain the fat. Add diced green chilis, salsa, and cumin to the ground beef and mix completely.
3. Pour a bag of tortilla chips into a large mixing bowl and gently break up the chips a little bit. Add the beef mixture over the chips. Pour the entire can of red enchilada sauce in the bowl. Add one cup of cheese and gently mix everything together.
4. Prepare a 9" x 13" baking dish with non-stick cooking spray. Pour tortilla chip enchilada mixture into the baking dish.
5. Sprinkle remaining 2 cups of shredded cheese on top (or more to make sure it is covered completely). Cover with foil.
6. Bake for 50 minutes.
7. Sprinkle additional chopped onion or green onions on top. Can also add sour cream or guacamole on top.