

## **Easy Cheesy Beef Enchiladas with Mexican Crema**

*For the enchiladas:*

5-6 whole wheat tortillas

1 large can Old El Paso Mild Enchilada Sauce (this is the only brand I recommend)

1 lb lean ground beef or ground turkey

1 can chopped green chiles

2 tsp cumin, to taste

2 tsp chili powder, to taste

Reduced fat cheddar cheese, shredded

Kosher salt, to taste

*For the cumin crema:*

3 tbsp Greek yogurt

3 tbsp reduced fat mayonnaise

1 tsp cumin, or more to taste

Pinch kosher salt

Preheat oven to 350. Meanwhile, in a skillet, cook ground meat until browned, seasoning with salt, cumin and chili powder. Once browned, add in a splash of the enchilada sauce and the can of chopped green chilis. Mix together.

Pour just a bit of enchilada sauce into the bottom of the baking dish and spread around to cover.

Fill each tortilla with a bit of the beef mixture, roll them up and place in the dish. Luckily, you can't really screw this part up since it will all cook into a delicious cheesy, beefy mixture! *Yum!*

Top with the remainder of the enchilada sauce and lots of shredded cheddar cheese.

Cover with aluminum foil and bake until the cheese is melted and bubbly, about 25 minutes. Meanwhile, make the crema.

In a small mixing bowl, combine the yogurt, mayonnaise, cumin and salt. Mix well and serve a dollop along side your smokin' hot enchilada!

So there it is. After many a tray of enchiladas, I finally found the perfect version. Who knew it was so easy? And the crema gives this dish that extra oomph, taking it up a notch with such a simple twist. Forget the sour cream. Now that I've found this crema mixture, I'm never going back!