

**Beef, Mexican**

---

## **Beef Enchilada Bake**

www.VelveetaRotel.com

Family Circle Magazine - Spring 2012

**Servings: 6**

**Preparation Time: 30 minutes**

**Cook time: 45 minutes**

**1 pound lean ground beef**

**1 can (10.75 oz) reduced-sodium condensed cream of mushroom soup**

**1/2 pound Velveeta cheese, cut into 1/2-inch cubes**

**6 (6-inch) corn tortillas, cut in half**

**1 can (10 oz) Ro\*tel Diced Tomatoes & Green Chilies, undrained**

Preheat the oven to 350 degrees.

Brown the meat in a large skillet. Drain.

Stir in the soup and one cup of Velveeta.

Spoon 1/3 of the meat mixture into an 8-inch square baking dish. Cover with six tortilla halves and 1/4 cup of the Ro\*tel. Repeat the layers.

Top with the remaining meat mixture, Ro\*tel and Velveeta. Cover.

Bake for 25 minutes or until heated through.

---

Per Serving (excluding unknown items): 255 Calories; 16g Fat (58.0% calories from fat); 15g Protein; 12g Carbohydrate; 1g Dietary Fiber; 57mg Cholesterol; 92mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 2 Fat.