

Crock Pot Enchiladas

Ingredients:

2 pounds ground beef
20 (6 inch) tortillas, quartered
2 (1 ounce) package taco seasoning mix
1 ½ cups water
28 oz can red enchilada sauce
2 (10.75 ounce) can condensed cream of mushroom soup
2 (10.75) ounce can condensed cream of chicken soup
6 cups shredded Mexican cheese blend

Directions:

1. Crumble the ground beef into a skillet over medium high heat. Cook and stir until evenly browned. Add taco seasoning and water; simmer for 15 minutes over low heat.
2. If any water remains, drain.
3. In a large bowl, stir together the salsa, cream of mushroom soup and cream of chicken soup. Mix in most of the cheese, reserving 1 cup for later.
4. Place a layer of tortillas covering the bottom. They can overlap a little bit. Spoon a layer of the ground beef over that, and then spoon a layer of the cheese mixture. Repeat the layers until you run of ingredients. End with a thin layer of the salsa mixture. Top this with the remaining cheese.
5. Cover, and cook on High for 45 minutes to 1 hour.