

## One Pan Enchilada

### Ingredients:

1lb ground beef or ground turkey  
1 medium-large white onion, chopped  
½ tsp kosher salt  
2 tsp ground cumin  
1 ½ tsp olive oil  
1 ½ tbsp flour  
2 tbsp chili powder  
1 cup tomato sauce  
2 cups beef broth (chicken broth or water can also be substituted)  
8 10-inch flour tortillas cut into bite-sized squares  
1 cup shredded cheddar cheese  
1 cup shredded Monterey Jack cheese

### Instructions:

1. In a large dutch oven or skillet (10 inches or larger), brown ground beef with onion, salt, and 1 teaspoon cumin. Remove the meat mixture from pan and drain on paper towels, set aside.
2. In the same pan, heat olive oil over medium heat and stir in the chili powder, flour, and remaining teaspoon of cumin. Stir together for 1 minute until aromatic.
3. Add broth and tomato sauce, stir until well combined and smooth. Continue stirring until it comes to a boil. Boil for 1 minute until mixture starts to thicken.
4. Add meat and cut tortillas to sauce mixture. Stir until all tortillas are moistened by sauce.
5. Bring to a simmer, cover and let cook over medium-low heat stirring occasionally for 10-15 minutes or until tortillas have absorbed some sauce. Remove from heat.
6. Top with grated cheese and cover to let cheese melt.

