

Dutch Oven Enchiladas

2 lbs ground beef

¼ onion chopped

½ green pepper chopped

Note: Of nobody in the patrol likes peppers and onions don't use. If some do and some don't, then only sprinkle these toppings on one half side.

1 small can chopped olives

1 tsp salt

1 can (10 oz) condensed tomato soup

2 cans (10 oz) mild enchilada sauce

¾ cup water

3 flour tortillas ("burrito size" – 10 inch)

2 cups grated cheddar / mozzarella cheese

Sour cream

Brown in a #12 Dutch oven ground beef, salt, onion. Drain off drippings. Add tomato soup, enchilada sauce, olives and water. Simmer mixture 5 minutes until hot. Spoon off into a medium bowl. Layer meat mixture, 3 tortillas and cheese. Repeat three times ending with cheese. Cook 30 minutes. Serve with sour cream.

The layers in the pot should be like this:

Top of Pot

cheese

flour tortilla

sprinkle onions&peppers where/if desired

meat mixture

cheese

flour tortilla

sprinkle onions&peppers where/if desired

meat mixture

cheese

flour tortilla

sprinkle onions&peppers where/if desired

meat mixture

Bottom of Pot