

CopyCat Taco Bell Enchirito

Ingredients

Beef:

1 1/2 tablespoons masa harina
4 1/2 teaspoons chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1/2 teaspoon paprika
1/4 teaspoon ground cumin
1/2 teaspoon garlic salt
1/4 teaspoon sugar
1 teaspoon dried minced onion
1/2 teaspoon beef bouillon powder
1 1/3 pounds ground chuck

Sauce:

8 ounces tomato sauce
1/3 cup water
1/4 teaspoon chili powder
1 1/2 teaspoons cumin
1 1/2 teaspoons minced onion
1 tablespoon white vinegar
1/2 teaspoon garlic powder
1/2 teaspoon garlic salt
1/4 teaspoon paprika
1/4 teaspoon sugar
1/4 teaspoon cayenne pepper

Assembly:

4 tortillas
1 cup refried beans heated
1 cup shredded cheddar cheese
1/4 cup chopped white onions
sliced black olives optional

Directions

In a small bowl, combine all the ingredients for the beef, except for the beef itself, and mix well.

Crumble the ground chuck into a large skillet (preferably nonstick) and brown, stirring well. Remove from the heat and drain the grease from the beef.

Return the beef to the pan and stir in the spice mix and 3/4 to 1 cup of water. Simmer uncovered on medium-low heat for 20 minutes, until most of the moisture has cooked away. Remove the pan from the heat before the meat is completely dry.

To make the sauce, combine all the ingredients for the sauce in a saucepan and mix well. Simmer at a very low temperature for 15 to 20 minutes. Remove from the heat and let cool.

Preheat the oven to 350°F.

To assemble the Enchirito, spread 1/4 of the heated refried beans onto a tortilla, followed by 1/4 of the ground beef.

Roll up the tortilla and place it seam-side down in an ovenproof dish coated with non-stick spray. Repeat with remaining tortillas. Cover with the prepared sauce, cheese, chopped onions, and black olives, if desired.

Place the Enchiritos in the preheated oven for about 15 minutes, or until the cheese melts.