

Layered Enchilada Casserole

Beef Enchiladas, Simplified

Enchiladas may be the ultimate southwestern dish of the century—an epic amount of cheese and salsa and corn tortilla goodness, though this version is done in only five minutes under pressure.

Prep Time: 25 min

Cook Time: 5 min

Temperature: High

Serves: 4

SHOPPING LIST

1 tablespoon olive oil

1 red onion, diced

1 pound lean ground beef

Salt and pepper

1 (16-ounce) jar chunky salsa

1 (4-ounce) can chopped green chiles, drained

2 tomatoes, diced

½ cup sliced black olives

1 tablespoon chopped fresh cilantro

12 (6-inch) soft corn tortillas

1 ½ cups shredded Mexican cheese blend

Sour cream

Heat oil in a large sauté pan on the stove top over HIGH heat. Add onion, ground beef, and a pinch of salt and pepper, sautéing until browned.

Stir salsa, green chiles, tomatoes, olives, and cilantro into the ground beef mixture, and remove from heat.

Fill the bottom of the pressure cooker with water, just until ¼ inch deep. Ladle ⅓ of the beef and salsa mixture into the water, and then cover with a layer of 3 tortillas, overlapping them to fit.

Cover the tortillas with another layer of ⅓ of the beef mixture. Create another layer of tortillas. Repeat for 2 more layers, ending with tortillas topped with the final layer of beef mixture.

Securely lock the cooker's lid and set for 5 minutes on HIGH.

Quick release the cooker's pressure, remove cover, and sprinkle with the cheese. Re-cover and let rest at least 10 minutes before serving topped with dollops of sour cream.

MAKE IT YOURS

Try substituting a jar of salsa verde in place of the regular salsa for a somewhat more traditional take on enchiladas.

