

# Steak Enchiladas

*This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).*

*Prep Time: 10 minutes*

*Cook Time: 40 minutes*

*Total Time: 60 minutes*

*Serves 4*

## Ingredients

- ¾-1 lb. strip steak
- 1 tsp. garlic powder
- 1 tsp. chili powder
- ½ tsp. salt
- Black pepper
- 1 Tbsp. olive oil
- 1 15 oz. can black beans, drained and rinsed
- 4 oz. can diced green chilies
- 1 to 2 15 oz. cans enchilada sauce\*
- 8 8-inch tortillas
- 2 cups shredded sharp cheddar cheese
- To serve: Fresh cilantro, diced avocado, lime wedge



\*Some prefer to go lighter on the enchilada sauce, while others like them really saucy.

## Instructions

1. Remove steak from the refrigerator about 30 minutes before you plan to cook.
2. Preheat oven to 375°F. Combine the garlic powder, chili powder, salt and a few grinds of black pepper in a small dish, then use it to coat steak on all sides.
3. Heat 1 Tbsp. olive oil in a heavy oven-safe pan (cast iron works well). Once hot, sear the steak for 2 minutes on each side then transfer pan to the oven to finish cooking to your desired doneness. This takes about 8-9 minutes for medium, but will depend on the thickness of your steak and oven temperature. Remove from oven (keep the oven on) and allow to rest for 5 minutes, then cut into bite-size pieces.
4. In a large bowl, combine the cooked steak, beans, green chilis and ¼ cup enchilada sauce. Spoon some enchilada sauce into the bottom of a 9x13 inch baking dish. To assemble the enchiladas, top each tortilla with 1-3 Tbsp. enchilada sauce, then spoon 1/8th of the steak and bean mixture and 2 Tbsp. of cheese down the center. Roll up the tortilla and place it seam-side down in the baking dish. Repeat this process for the remaining 7 tortillas.
5. Top enchiladas with the remaining enchilada sauce, using more or less to taste, and sprinkle with the remaining cup of cheese. Bake in preheated oven (375°F) for 20 minutes. Serve topped with cilantro, diced avocado and a lime wedge.