

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

- $\frac{3}{4}$ -1 lb. strip steak
- 1 tsp. garlic powder
- 1 tsp. chili powder
- $\frac{1}{2}$ 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 $\frac{1}{4}$ 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.