**Simple Perfect Enchiladas**

**(adapted from Ree Drummond’s recipe Foodnetwork.com)**

1 batch “Best Homemade Enchilada Sauce”
½ pound ground beef
1 small onion, finely chopped
¼ teaspoon salt
5 to 7 corn tortillas
One 4-ounce can diced green chilies
½ cup chopped green onions
¼ cup chopped black olives
1 ½ cups grated sharp Cheddar cheese
Cilantro, for garnish

Preheat the oven to 350 degrees F.

Brown the ground beef with the onions in a large skillet over medium-high heat. Drain the fat, add the salt and stir to combine. Turn off the heat and set aside.

Spread 1/2 cup of the sauce in the bottom of a 9- by 9-inch baking dish.

Next, one at a time, dip each tortilla into the sauce. Set the sauce-soaked tortilla on a plate. Place on some of the meat mixture, chilies, green onions and black olives. Top with a generous portion of grated Cheddar. Roll up the tortilla to contain the filling inside.

Place the tortilla seam side down in the baking dish. Repeat with the rest of the tortillas and pour the remaining sauce over the top. End with a generous sprinkling of cheese and any other bits of chiles, green onions or olives you have left over from the filling.

Bake the enchiladas for 20 minutes, or until bubbly. Sprinkle chopped cilantro over the top and serve.