

Beef Enchilada Lasagna Rolls

Servings : 8

Amount	Measure	Ingredient - Preparation Method
8		lasagna noodle
1	pound	lean ground beef
1	ounce	taco seasoning mix
4	ounces	cream cheese - softened
10	ounces	red enchilada sauce
2	cups	cheddar cheese - shredded

Preheat oven to 350. Boil lasagna until al dente. Lay out noodles flat on parchment paper. Cook and brown ground beef in a large skillet. Drain grease. Add taco seasoning (and water if needed). Bring to boil and let simmer for 10 minutes. Remove from heat.

Pour half the can of enchilada sauce in 9x13 baking dish.

Spread 2 tablespoons of cream cheese down the center of each lasagna noodle. Top cream cheese with a few tablespoons of meat and a little cheese. Roll up tight for all noodles.

Place in dish. Pour rest of sauce over top and top with cheese.

Bake for 25 minutes or until cheese is melted and bubbly. Let stand 5 minutes before serving.