



# Fiesta Skillet Christmas Enchilada Bake

## Why My Skillet Never Leaves the Stove

My old cast iron skillet is my best friend. It has seen many meals. This recipe is one of my favorites. It is called a “bake,” but we make it right on the stove. That is the magic of it.

One skillet means less washing up. I love that. You brown the meat, make the sauce, and serve it all from the same pan. It feels cozy and simple. Doesn’t that sound nice for a busy night?

## A Little Story About a Big Mess

I first made this for my grandson. He wanted “Christmas” colors for

dinner. I laughed. But then I saw the red sauce and white cheese. Green chilies added the final touch. We called it our Fiesta Skillet.

He helped roll the tortillas. Cheese went everywhere. I still laugh at that. The kitchen was a happy mess. The smell from the skillet was amazing. That is what matters most, the fun you have making it.

## How to Make the Magic Happen

Start by browning your meat with onion. Drain the fat. Then, stir in the soup, enchilada sauce, milk, and chilies. Let it bubble softly for 20 minutes. That wait is important. It lets the flavors become friends.

Warm your tortillas so they bend. Put cheese inside each one and roll them up. Tuck them right into the sauce in your skillet. Top with more cheese. Cover it and let it get all melty for 5 minutes. Then it is ready.

## The Taste of Togetherness

This dish tastes like a hug. The sauce is creamy and a little spicy. The tortillas get soft. The cheese pulls in long strings. Every bite is warm and comforting.

*Fun fact:* The corn tortilla is one of the oldest foods in the Americas. People have been eating them for thousands of years. I think about that when I take a bite. It connects us to so many cooks before us. What is your favorite food that feels like history?

## Why This Simple Meal Matters

First, it brings everyone to the table. The skillet goes right in the middle. People serve themselves. It starts conversations. That togetherness is

the real secret ingredient.

Second, it teaches us to use what we have. You can use beef or turkey. You can add black beans if you like. Cooking is about making it work for you. That is a good lesson for life, too. Do you have a favorite ingredient you like to swap in recipes?

See also [Silent Night Chocolate Graham Pie](#)

## Your Turn in the Kitchen

I hope you try this. It is hard to get wrong. The sizzle, the smell, the shared meal. That is what cooking is all about for me.

Tell me, will you make this for your family? Or maybe for a friend who needs a warm meal? What would you name your own skillet creation? I would love to hear your stories.

## Ingredients:

Ingredient	Amount	Notes
Ground round or ground turkey	1 lb	
Onion, chopped	1/2 cup	
Green chilies, chopped	2 tablespoons	
Condensed cream of mushroom soup	1 (10.5-oz) can	
Enchilada sauce	1 (10-oz) can	
Milk	1/2 cup	
Corn tortillas	12	
Shredded cheese	3 cups	



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This dish brings back such happy memories. My grandson calls it "Christmas in a pan" because of the red and green. We started making it every Christmas Eve. It's so cozy and fills the whole house with a wonderful smell. Doesn't that smell amazing? It's also wonderfully simple. Everything happens in one trusty skillet. That means less washing up for everyone. I still laugh at that. Let's get that skillet warm and ready.

## Instructions

**Step 1:** Grab your big skillet. Put it on the stove over medium heat. Add your meat and the chopped onion. Cook until the meat is brown and the onion is soft. Now, carefully drain the extra fat away. (Tip: I use the lid to hold the meat back!)

**Step 2:** Time for the sauce! Stir in the green chilies, soup, enchilada sauce, and milk. Let it come to a little bubble. Then turn the heat down low. Let it simmer for about 20 minutes. Give it a stir now and then. This lets all the flavors become friends.

**Step 3:** Wrap your corn tortillas in paper towels. Warm them in the microwave. This makes them soft and easy to roll. If they crack, they are too cold. Do you know another way to soften tortillas? Share below!

**Step 4:** Sprinkle cheese inside each warm tortilla. Roll them up tight. Nestle them right into the sauce in your skillet. Spoon more sauce over the top. Finish with the rest of the cheese. It looks like a cheesy blanket.

**Step 5:** Put the lid on your skillet. Cook it on medium for about 5

minutes. You just want the cheese to melt and everything to get hot. Then it's ready! Let it sit for a minute before serving. (This keeps it from being too runny).

See also [Butterscotch Oatmeal Holiday Squares](#)

## Creative Twists

**Try ground turkey instead of beef.** It's a lighter taste that's just as good.

**Add a can of black beans.** Just rinse them and stir in with the sauce.

**Use flour tortillas for a softer bite.** They roll up like a dream.

Which one would you try first? Comment below!

## Serving & Pairing Ideas

I love a simple side salad with this. Some cool sour cream on top is perfect too. For drinks, a fizzy lime soda is so refreshing. The grown-ups might enjoy a cold Mexican beer with theirs. It cuts through the rich cheese nicely. Which would you choose tonight?



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## Keeping Your Fiesta Skillet Cozy for Later

This dish stores beautifully. Let it cool completely first. Then cover the skillet tightly with a lid.

It will keep in the fridge for three days. You can also freeze it for a month. I use my big skillet with a freezer-safe lid.

To reheat, warm it on the stove over low heat. Add a splash of milk if the sauce gets thick. This keeps everything creamy and delicious.

I once forgot a batch in my freezer for weeks. It tasted just as good later! Batch cooking like this saves busy nights.

It means a warm meal is always ready for you. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Skillet Hiccups

First, corn tortillas can crack when you roll them. The fix is simple. Warm them first to make them soft and flexible.

Second, your sauce might seem too thick. Just stir in a little more milk. This makes the perfect saucy texture for your enchiladas.

Third, the bottom could stick if the heat is too high. Always use medium heat for simmering. I remember when I burned my first batch!

Getting the texture right matters for the best flavor. Fixing small problems builds your cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?** A: Check your soup and enchilada sauce labels. Many brands are gluten-free now.

**Q: Can I make it ahead?** A: Yes! Assemble the whole dish. Keep it covered in the fridge. Bake it just before dinner.

See also Linzertorte Holiday Star

**Q: What are easy ingredient swaps?** A: Use ground turkey instead of beef. Try cheddar or a Mexican cheese blend.

**Q: Can I double the recipe?** A: You sure can. Use a very large skillet. Or split it between two pans.

**Q: Any optional tips?** A: A fun fact: adding a can of drained black beans makes it extra hearty. **Which tip will you try first?**

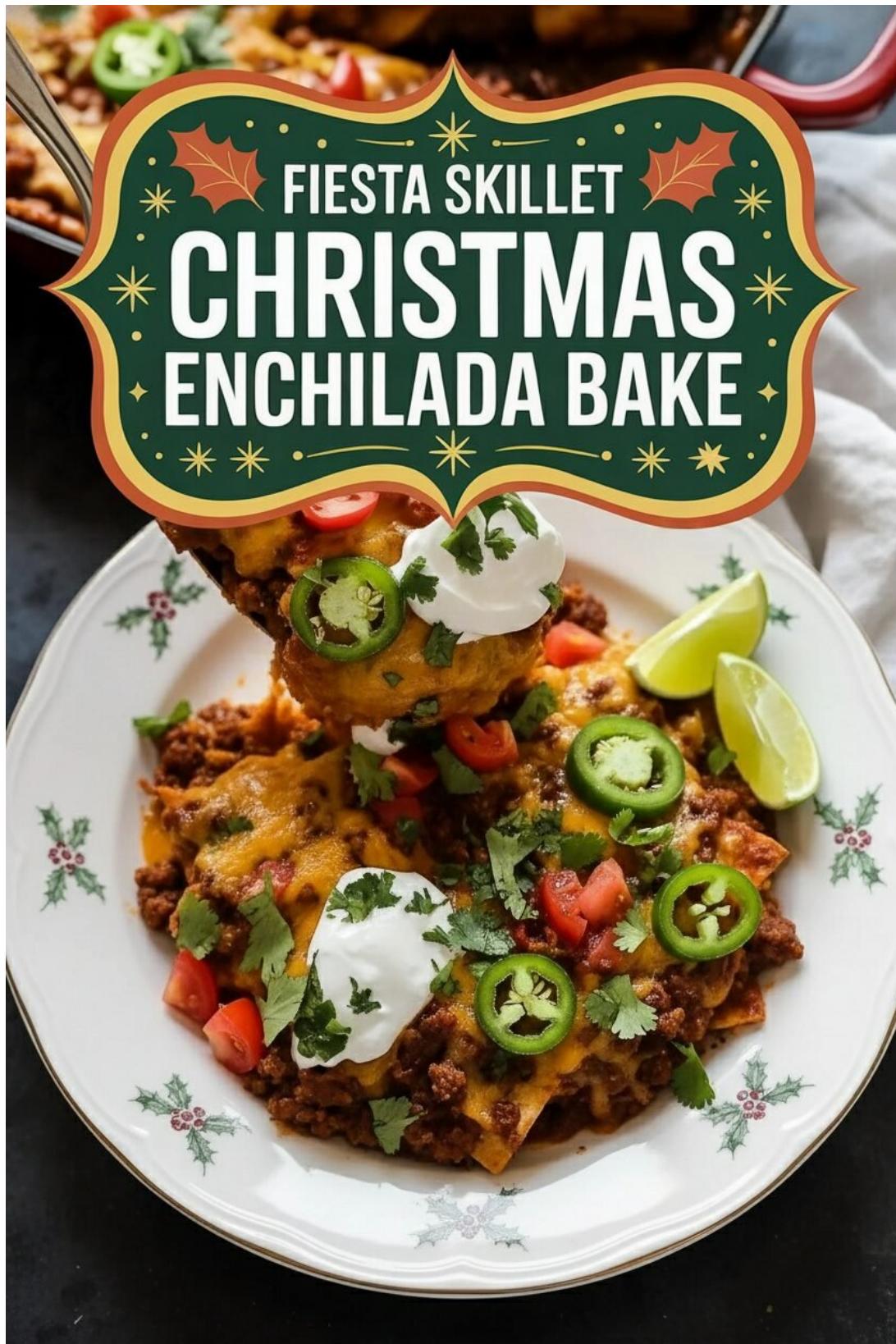
## From My Kitchen to Yours

I hope this recipe brings joy to your table. It is a favorite in my home. The smell alone makes everyone gather.

I love hearing your stories and seeing your creations. Cooking is about sharing. Please tell me all about it.

**Have you tried this recipe?** Leave a comment below with your thoughts. I read every single one.

Happy cooking! —Elowen Thorn.



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[Print Recipe](#)

## **Fiesta Skillet Christmas Enchilada Bake**

Author: Elowen Thorn

Cooking Method:[Stovetop](#)



## Fiesta Skillet Christmas Enchilada Bake | 15

Cuisine: [Mexican-Inspired](#)



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Courses:[Dinner Main](#)

Difficulty: **Beginner**



## Fiesta Skillet Christmas Enchilada Bake | 18

Prep time: **15 minutes**

Cook time: **30 minutes**



## Fiesta Skillet Christmas Enchilada Bake | 20

Rest time:

Total time: **45 minutes**

**Servings: 4 servings**

Calories: **520 kcal**

**Best Season: Summer**

## **Description**

A hearty and festive one-skillet meal featuring seasoned ground meat,

corn tortillas, and a creamy, cheesy enchilada sauce.

## Ingredients

- 1 lb ground round or ground turkey
- 1/2 cup chopped onion
- 2 tablespoons chopped green chilies
- 1 (10.5-oz) can condensed cream of mushroom soup
- 1 (10-oz) can enchilada sauce
- 1/2 cup milk
- 12 corn tortillas
- 3 cups shredded cheese

## Instructions

1. Brown the Meat: Place a large skillet over medium heat. Add the ground round (or turkey) and chopped onion. Cook until the meat is fully browned and the onion has softened. Drain off excess fat.
2. Prepare the Sauce: Stir in the chopped green chilies, condensed cream of mushroom soup, enchilada sauce, and milk. Bring the mixture to a boil, then reduce the heat and allow it to simmer for approximately 20 minutes, stirring occasionally.
3. Soften the Tortillas: Wrap the corn tortillas in paper towels and warm them in the microwave until pliable.
4. Assemble the Enchiladas: Place a portion of shredded cheese inside each warm tortilla and roll them tightly. Arrange the filled tortillas directly in the skillet, nestling them into the sauce. Spoon additional sauce over the top and sprinkle with any remaining cheese.
5. Final Heating: Cover the skillet and cook over medium heat for approximately 5 minutes, or until the cheese melts and the enchiladas are heated through.

## Notes

For a spicier kick, use hot enchilada sauce or add a pinch of cayenne pepper to the meat. You can also top with fresh cilantro, sour cream, or diced tomatoes before serving.

Keywords:Enchilada, Skillet, One-Pan, Beef, Cheese