



### Cheese Enchiladas- Serves 8

#### Ingredients:

- 1 dozen yellow or white corn tortillas
- 1- 8oz pkg shredded cheddar cheese (topping)
- 1- 8oz pkg shredded Monterrey jack cheese (filling)
- 1- can mild enchilada red sauce (Ortega or old El Paso)
- 1- can 14 oz Wolf brand "No Beans" chili
- 1-onion, finely chopped (optional)
- 1- cup chicken broth
- 1- heaping tablespoon flour
- Salt and Pepper, to taste
- 1- tablespoon oil, more for frying tortillas
- 1- small can sliced black olives (optional)



Courtesy of: Mommy's Kitchen

#### Directions:

##### *The Enchilada Sauce*

- In a large skillet over medium heat; make roux by combining oil and flour and mix together over medium heat just until blended and golden in color.
- Add chicken broth and whisk together until smooth, no lumps.
- Add enchilada sauce and chili and onions. Mix together until the sauce is blended together.
- Turn off heat and season with salt and pepper to taste. Set aside.

##### *Prepare Tortillas*

- Heat 1/4 cup oil in a skillet.
- To soften tortillas and make pliable for rolling, dip tortillas in hot oil with metal tongs and place on paper towels to drain.

##### *Assemble Dish*

- Spoon some of the enchilada sauce on the bottom of a greased 9x13 inch baking pan.
- Once tortillas have drained, dip each one into the enchilada sauce and then fill with Monterrey Jack cheese, roll to close and place the rolled up enchiladas seam side down in baking dish. (May use Cheddar for filling)  
Pour the enchilada sauce mixture over rolled enchiladas and cover completely.
- Top with shredded cheddar cheese and sliced black olives (optional).
- Bake at 375 degrees for about 30 minutes - 40 minutes or until enchiladas are bubbly. Serve hot.

Source: Adapted from Mommy's Kitchen