

## **CHEESE ENCHILADAS**

### **INGREDIENTS**

- 12 Corn Tortillas
- 28 oz Enchilada Sauce
- 1 Large Onion
- 1 lb Jack Cheese or 4 kind Mexican Cheese
- 4 oz Sliced black olives
- ½ lb Mild or hot roasted green chilies, chopped
- 1 Bunch green onion sliced

### **DIRECTIONS**

1. Sauté onion in small amount of oil
2. Heat enchilada sauce
3. Heat corn tortillas in oil to soften
4. Dip tortillas in enchilada sauce, drench & place on plate
5. Fill with cheese, onion, chilies and roll up. Place in baking dish. Pour remaining Sauce over top, sprinkle cheese on top. Bake at 375 degree oven 25-30 minutes.
6. Garnish with black sliced olives and green onion (if desired).