

Enchiladas

Preheat oven to 350°

Shred lettuce, mince fresh onion, and grate cheeses (use your Mexican 3 cheese). Shred your Garlic Roasted Chicken, Fish, Pork, or Beef Machaca and set all aside in assembly line fashion on your counter.

Place a dozen corn tortillas (or however many you are making) between two dinner plates and microwave on high for 1 minute. This will soften tortillas without adding oil to them and is much easier and faster to do as well.

Be careful not to get a steam burn while taking tortillas out one at a time to roll. Place one warm tortilla in a baking dish large enough to hold the quantity you are making. Place a line of shredded chicken, beef, fish, or pork down the middle of the open tortilla. Add a sprinkle of minced onion, cheese, and just a little shredded lettuce. Roll tortilla and place seam side down in pan. Repeat process until all your ingredients are used or you pan is full.

Open as many cans as needed to cover your enchiladas with sauce. I use Old El Paso Mild Enchilada Sauce. Sprinkle a bit of cheese over the top of the enchiladas and bake in preheated oven for 25 minutes. Remove from oven and serve immediately.

Tips & Notes:

- You can microwave your dinner plates for 1 minute to warm them and help keep food warm while eating or until food is served.
- One 8x9 baking dish holds 4 across and 1 down for a total of 5 enchiladas, you can fit about a dozen in a 9x11 inch baking dish.
- One can of enchilada sauce is slightly more than needed to cover enchiladas in a 8x9 pan.
- Save the remainder of any sauce to make quick Spanish rice by simply adding it to steamed rice along with some Sandia Spice Red Chile Seasoning.

Cheese Enchiladas

These are my personal favorite. Make as above but with much more cheese in place of beef etc. Adding the shredded lettuce and minced onion in these gives the enchiladas a bit of texture and old world flavor.