

Cooking with Johmi.com



CHEESE ENCHILADAS

(Serves 4-6)

- 1 12-pack corn tortillas
- 2 c. cheddar cheese, shredded
- 1 c. Mexican 4-cheese blend
- 1 med. onion, diced
- 1 can sliced black olives
- 1 can Hatch's red enchilada sauce
- Wesson Blend oil

Lightly fry tortillas in Wesson Blend oil. Do not overcook. Pat off excess oil.

Layer one-by-one: tortilla, cheeses (hand full), onions, olives. Reserve some for topping.

Roll seam side down and place in 9x12 casserole dish.

Pour Hatch's red enchilada sauce over top.

Cover and bake at 350°F for 30 minutes, until cheese is bubbling.

Top with left over cheese, onions and olives.

Let rest for 10 minutes, then serve.