

# Enchiladas de Queso (Flat or Rolled Cheese Tortillas)

Yield: 4 servings

Heating Time: Approximately 15 minutes

Temperature: Medium-High 350°F

Freezes Well

## Ingredients

12 corn tortillas

2 onions chopped

Shortening

2 cups coarsely chopped

4 cups Red or Green Chile sauce

lettuce (optional)

3 cups grated sharp cheddar cheese

## Directions

1. Heat 1/2 inch of shortening in a heavy pan at medium-high heat.
2. Quickly dip each tortilla into the shortening to soften. Drain on absorbent towels.
3. Assemble the enchiladas by placing 1/4 cup sauce on each dinner plate, followed by a tortilla (tortilla can be rolled after filling is placed on it), 1/4 cup sauce, 1/4 cup cheese, and onion. Repeat twice. Top with remaining sauce.
4. Place in 350°F oven for 15 minutes, or until the cheese melts. Garnish with lettuce.

NOTE: Traditionally, enchiladas are topped with a fried or poached egg before serving.