



## **Cheese Enchiladas**

Red enchilada sauce

12 corn tortillas

Oil

4 cups shredded cheese - preferably 4 Mexican blend

Chopped scallions

- Preheat oven to 350 degrees.
- Heat a skillet with about 2 inches of oil. Heat oil well. When oil is hot, add tortillas, one by one for a few seconds to soften. Place the tortillas on a paper towel lined plate and drain excess oil.
- Line the bottom of an oven proof 9x13 pan with enchilada sauce. Pour some enchilada sauce in a bowl.
- Place the softened and drained tortillas, one by one, into the sauce you have set aside. Coat tortilla well. Add shredded cheese to the middle of tortilla and roll. Place the enchilada into the baking dish. Do this with all 12 tortillas,
- Pour the remaining enchilada sauce on to the rolled tortillas. Cover with remaining cheese.
- Place casserole in oven and bake for about 20 minutes. Remove from oven when sauce is bubbly and cheese has melted. Top with chopped scallions and serve. Enjoy!

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