

Title: Tex-Mex Cheese Enchiladas

Description:

These are even better substituting chipotle sauce for the chili gravy.

Ingredients:

12 regular corn tortillas
1/2 cup olive or canola oil
4 cups longhorn cheese (1lb.) -- grated
chili gravy

Directions:

Grease a nine by thirteen pan and preheat oven to 400 degrees. Chop the onions and grate the cheese and set aside. Heat the oil in a skillet. Have the tortillas ready. Place tortillas one at a time in the hot oil for about 15 seconds, this softens the tortillas. Remove from oil and let drip in pan. Dip the tortilla in the chili gravy coating both sides. Place the coated tortilla in the pan and put a handful of cheese and onion on one edge of the tortilla and roll up. Place the rolled tortilla flat side down. Repeat with remaining 11 tortillas. Pour remaining gravy over the enchiladas and sprinkle with remaining cheese. Bake about ten minutes until bubbly. Serve immediately.

Note: We use sharp cheddar in place of the Longhorn cheese.