

CHEESE ENCHILADAS

1st Place Winner

INGREDIENTS

18 flour tortillas
4 c. Monterey Jack, shredded
2 c. Cheddar, shredded
2 medium onions, chopped
1 c. sour cream or plain yogurt
4 T. chopped fresh parsley
1/2 t. pepper
1 c. chopped green bell pepper
3-15 oz. cans tomato sauce
1/2 t. dried oregano
3 T. chili powder
3/4 t. ground cumin
2 cloves garlic, finely chopped

PREPARATION

Grease Dutch oven.

Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper.

Spoon about 1/3-1/2 cup of the mixture onto each tortilla around filling and face seam side down.

Mix remaining ingredients except cheese. Pour over enchiladas. Sprinkle with remaining cheese.

Bake until hot and bubbly. Serve about 18.

COOKING TIME

Approximately 30 minutes

DUTCH OVEN SIZE

14 in.

From : <http://www.isu.edu/outdoor/dutch.html#enchiladas>