

Thomas Buckborough & Associates - Recipe

Supermarket Cheese Enchiladas

I learned to make this when I was twenty from the mother of my girlfriend at the time. Their family ate Mexican for Thanksgiving every year and several family favorites -- of which I learned to cook all of them. There was guacamole, chili rellenos, and this lovely dish, cheese enchiladas. I call them "supermarket" because it is made completely from canned, boxed, and packaged items from the grocery store. I don't often cook with non-fresh ingredients but I suppose this approach could be appropriate for a late winter "casserole". It's actually very tasty -- kind of like Mexican style lasagna. Enjoy!

Filling - Mix together - the amounts don't really matter!

- cottage cheese
- jack cheese
- Colby cheese
- canned black olives
- canned chopped green chilies
- lipton onion soup mix

Enchilada sauce - some kind of combination of the following

- canned tomato sauce
- canned enchilada sauce
- canned chopped green chilies
- misc spices:
- cumin
- cayenne
- salsa

Corn Tortillas | Simple Directions

- soften corn tortillas in sauce or oil
- roll filling in between
- fill pans with a little sauce in the bottom
- top with more sauce and grated cheese mixture
- Bake for 25 to 30 minutes at 400 degrees until heated through and cheese topping is attractively melted