

March 26, 1997

Enchiladas

1 package Lawry's Spices & Seasonings Enchilada Sauce
1 can (6 oz.) tomato paste
3 cups water
1 lb. ground beef or turkey (or 2 1/2 cups cooked, shredded chicken)
4 cups grated Cheddar, Monterey Jack, or Mozzarella cheese
8 corn tortillas

1. In a saucepan, combine spices and seasonings, tomato paste, and water. Blend well. Bring to a boil; reduce heat. Simmer, uncovered, 15 minutes, stirring occasionally. Set aside.
2. In skillet, brown ground beef or turkey until crumbly; drain. Stir in 3 cups grated cheese.
3. Pour 1 cup sauce in 13x9x2-inch baking dish. Coat 8 corn tortillas with remaining sauce; set aside.
4. Place 1/2 cup meat mixture in center of each coated tortilla; roll up. Place seam side down in baking dish; pour remaining sauce over enchiladas. Top with 1 cup grated cheese.
5. Bake, uncovered, at 350°F for 20 minutes.

Makes 8 enchiladas.