



Cheese Enchiladas with Green Chiles

A Mexican fan-favorite using Red Gold Enchilada Sauce and Diced Tomatoes with Green Chilies



YIELD:	17.5 Serving	SERVING SIZE:	1 SERVING = 2 Enchiladas	SOURCE:	Garland Independent School District
NUTRITIONAL CONTRIBUTION PER SERVING:		11 grams of protein, 1 serving red/orange vegetable			

INGREDIENTS	QUANTITY	DIRECTIONS
Red Gold® Enchilada Sauce	3 Cups	<ol style="list-style-type: none"> Preheat oven to 425°F In a large mixing bowl, combine the enchilada sauce and spices. Reserve. In a 2" full size hotel pan, add a thin layer of sauce to the bottom of the pan and spread evenly. Dip a tortilla in the bowl of enchilada sauce until fully coated, remove and place in hotel pan. Place ½ cup of cheese blend in long strip in the middle of the tortilla and roll. Repeat this process until all tortillas have been used, stacking the enchiladas in 2 rows down the length of the pan. Top the enchiladas with remaining enchilada sauce and cheese. Cover pan and place at 425°F for 10 minutes or until cheese is melted. Remove from oven and garnish with warmed tomato and green chilies and chopped cilantro. <p><i>To serve:</i></p> <ol style="list-style-type: none"> Portion 2 each enchiladas onto plate. Serve hot.
Cumin	2 Tbsp	
Smoked Paprika	2 Tbsp	
Granulated Garlic	1 Tbsp	
Chili Powder	3 Tbsp	
Shredded Cheddar and Mozzarella Cheese Blend	7 Cups	
Corn or Flour Tortilla	34 each	
Red Gold® Petite Diced Tomatoes with Green Chilies, 14.5 oz can, warmed	2 each	
Cilantro, chopped	2 Tbsp	

NUTRITION INFORMATION PER SERVING																							
Calories		345	Total Fat		10.3	g	Saturated Fat		3.9	g	Cholesterol		10	mg	Sodium		1035	mg	Protein		11.2	g	
Total Carbohydrate		52.4	g	Dietary Fiber		3.3	g	Total Sugar		3.1	g	Vitamin D		0	mcg	Calcium		265	mg	Iron		4	mg