

Cheese & Onion Enchiladas



Modified from www.thekeyingredient.com

Makes 8

1/4c butter	2t onion powder	8oz tomato sauce
1/4c flour	2t cumin	8 corn tortillas
1/2t black pepper	2T chili powder	3c cheddar cheese, grated
2t garlic powder	1 1/2c chicken broth	1 large onion, diced

Melt butter in large skillet, stir in flour and whisk 2~3 minutes to make a light roux. Add pepper, garlic powder, onion powder, cumin and chili powder. Continue whisking for another 2 minutes.

Slowly add chicken broth and whisk until all is incorporated. Sauce will still be thick. Whisk in tomato sauce, reduce heat and simmer. If sauce is too thick, add additional chicken stock 2T at a time until desired consistency is reached. Simmer 30 minutes.

Preheat oven to 450. Heat non~stick skillet over medium~high heat until very hot. Heat tortillas about 30 seconds, per side to soften.

Pour about 3/4c sauce in bottom of 7x9 baking dish. Place 1/4c cheese and 1T onion in middle of tortilla, roll up and place in baking dish seam side down.

Top with additional sauce, remaining cheddar cheese and sprinkle with additional chopped onion.

Bake 15 minutes or until cheese is melted and sauce is hot and bubbly. Store remaining sauce, tightly covered, in refrigerator.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com