

Enchiladas

A close-up photograph of a plate of enchiladas. The plate is decorated with a colorful geometric pattern in red, yellow, and green. The enchiladas are covered in a thick, orange-red sauce and topped with a generous amount of shredded yellow cheese. To the right of the enchiladas is a side salad consisting of green lettuce, shredded carrots, and other vegetables. A silver spoon is visible in the background, resting on a grey surface.

Ingredients:

2 cans of enchilada sauce

1 cup oil

1 package of soft corn tortillas

Grated cheese

Chopped onions

Enchiladas

A close-up photograph of a plate of enchiladas, identical to the one in the top image. The plate is decorated with a colorful geometric pattern in red, yellow, and green. The enchiladas are covered in a thick, orange-red sauce and topped with a generous amount of shredded yellow cheese. To the right of the enchiladas is a side salad consisting of green lettuce, shredded carrots, and other vegetables. A silver spoon is visible in the background, resting on a grey surface.

Directions:

Put oil in a frying pan and heat up.

In a separate frying pan, put enchilada sauce into and heat up.

Spray a non-stick spray to a baking sheet.

Make sure the oil and sauce is hot before the tortillas go into frying pans.

Place tortilla into oil, making sure to coat both sides and make sure not to crisp the tortilla.

Move tortilla from oil into sauce and cover the whole tortilla.

Move tortilla onto baking sheet and add cheese and onions in the middle.

Roll the tortilla making sure the seam is down or it will unroll.

After making all the enchiladas sprinkle cheese and onions on top.

Bake for 350 F for 15 minutes or serve right away.

Enjoy!