Versatile Enchilada Pockets

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Ingredients: makes 10

8 (8 inch) tortillas, your choice of flour, or any flavor
1 # ground beef or 1 # boneless, skinless chicken cut into strips
1 packet of purchased or 2 ½ TBSP of your own taco seasoning blend
1 cup Salsa, your choice of brand and heat level
~Plus another 1/2 cup of salsa for bottom
1 cup Onion Dip (can substitute sour cream)
2 TBSP dried minced onions
1 cup shredded cheese, your choice of cheddar, jack, pepper jack or a mix
~Plus another 1/4 cup of cheese for the top

Optional Ingredients:

Diced green chilis
1/2 can refried beans
Chopped tomatoes
Canned (drained) mushrooms
cilantro

Serve with suggestions:

Pico de Gallo: my homemade recipe here:
http://www.bakinginatornado.com/2013/04/take-1-april-secret-subject-swap.html
Sour Cream
Salsa
Guacamole or Avocado strips

Directions:

*In a frying pan, cook the ground beef or chicken with the taco seasoning until meat is completely cooked. Cool. Drain if necessary.
*Preheat oven to 350 degrees. Grease a 9 X 13 (or larger if you have it) pan with no-stick spray.
*Mix the meat with the salsa, onion dip, minced onions, cheese and any of the optional ingredients you choose.
*Mix 1/2 cup salsa with 1/2 cup of water and put into the bottom of the pan.
*Lay out the tortillas on your counter.
*Take approximately ¼ of the filling out and set it aside.
*Divide the rest of the filling and put into the center of each tortilla.
*Fold both sides over to the center, then fold the top down to the center and roll the tortilla over onto the bottom. (See picture above).
*Place the tortillas into the pan.
*Cover them with the reserved filling, then sprinkle with the ¼ cup of cheese.
*Cover with tin foil. Bake for 45 minutes or until hot.