

Texas Style Enchiladas

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3 cans Chili (wolf brand) no beans

12 tortilla

Big bag grated cheese(8cups) .

I use medium or sharp. you won't use it all.

onion

In a big dutch style pan heat up the chili. When it gets hot, turn the heat down very low.

Place the tortilla on top of the chili for one minute to one minute thirty seconds. Flip it over to the other side and do the same. Place the tortilla in 13x9 pan .

Fill the tortilla with cheese and roll up. I usually finish two then roll. Stir chili in between tortilla or it will burn on bottom. If the tortilla start breaking when you are trying to move them over to the 13x9 cut the time down. They should be soft and easy to roll but not breaking. Fill entire dish. 12-14 enchiladas.

Pour remaining chili over enchiladas . Cover with cheese and diced onion. Place in oven 350 for 30-40 minutes. Let cool 15 minutes before serving.

Recipe by Lovely Little Things a Mom Blog.<https://www.lovelylittlethingsmomblog.com/>