



Baked Enchiladas

Ingredients

- 2 cups diced cooked chicken or turkey
- 1 cup slivered or coarsely chopped almonds
- 3 cups Mexican Enchilada Sauce
- 12 corn tortillas (7-inch)
- Vegetable oil for frying
- 1 1/2 cups shredded sharp cheddar cheese
- 1 cup sour cream
- 2 tablespoons minced green onions

Directions

- Combine chicken, almonds, and ½ cup of the enchilada sauce
- Use tongs to dip the tortillas into medium-hot oil.
- Fry tortillas just a few seconds, until they bubble and are limp--do not fry crisp.
- Dip fried tortilla into heated enchilada sauce as soon as it comes out of the hot fat. (A cake pan just larger than the tortilla is ideal)
- Lay sauce-dipped tortilla out on the counter.
- Generously spoon the chicken filling in the center of the tortilla. Turn tortilla over the filling, roll, and place (with the flap pointing down) in baking pan.
- Fry, dip, fill, and roll remaining tortillas.
- Ladle additional enchilada sauce over enchiladas and top with cheddar.
- Place enchiladas in a moderate oven (350°) for 15 to 20 minutes--or until thoroughly heated.
- Mix cold sour cream with onions and serve as a sauce.

Enchilada Sauce

Ingredients

- 2 T vegetable oil
- 2 T all-purpose
- 4 T chili powder
- 1/2 t garlic powder
- 1/2 t salt
- 1/4 t cumin
- 1/4 t oregano
- 1 cup chicken or vegetable stock
- 1 cup canned tomato sauce

Directons

- Heat oil in a small saucepan over medium-high heat.
- Add flour and stir together over the heat for one minute.
- Stir in the remaining seasonings (chili powder through oregano).
- Then gradually add in the stock, whisking constantly to remove lumps.
- Reduce heat and simmer 10-15 minutes until thick.
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