



## ***Creamy Spinach Enchiladas***

1 pkg. Azteca® Flour Tortillas  
1/2 cup sliced green onions  
1 tbsp. butter or margarine  
1 (10 oz.) pkg. frozen, chopped  
spinach, thawed and drained  
1 cup cottage or ricotta cheese

1/2 cup sour cream  
2 cups (8 oz.) shredded  
Monterey Jack cheese  
1 (10 oz.) can mild enchilada sauce  
sour cream, if desired  
sliced green onions, if desired

Remove tortillas from refrigerator. Heat oven to 375°F. In a medium saucepan sauté onions in margarine until crisp-tender; add spinach. Cook until moisture is evaporated, stirring occasionally; remove from heat. Stir in cottage or ricotta cheese, sour cream and 1 cup of shredded cheese.

Warm tortillas as directed on package. Spoon approximately 1/4 cup filling down center of each tortilla; roll up. Place seam side down in greased 9"x13" baking dish. Pour enchilada sauce evenly over tortillas; sprinkle with remaining shredded cheese. Bake for 15-20 minutes or until bubbly and heated through. To serve, top with sour cream and green onions, if desired.