



Potato Stuffed Enchiladas

1 pkg. Azteca® Flour Tortillas
1 tbsp. vegetable oil
3 lb. baking potatoes, peeled and diced
1 tsp. chili powder
1 cup diced tomato
1/4 cup chopped green onion

2 tbsp. tomato sauce
3 cups shredded Cheddar cheese
1 egg
1 small can diced green chiles, drained
1 cup enchilada sauce
sour cream and salsa, if desired

Remove tortillas from refrigerator. Heat oven to 375°F. Grease 9"x13" baking dish. In a large nonstick skillet heat oil. Add potatoes; cook until light golden, about 10 minutes, stirring often. Stir in chili powder, tomatoes, onions and tomato sauce. Cover and cook for 10 minutes. Stir in 2 cups shredded cheese (reserve 1 cup), egg and chiles; stir until cheese melts. Top each tortilla with approximately 1/3 cup filling; roll up. Place seam side down in baking dish. Pour enchilada sauce over rolled tortillas and top with remaining cheese. Cover with foil. Bake 20-25 minutes until heated through. Serve with sour cream and salsa, if desired.