

Creamy Spinach Enchiladas



Soft, flour tortillas with a cheesy spinach filling, smothered in zesty enchilada sauce and bubbling melted cheese.

Ingredients

1 pkg. Azteca® Flour Tortillas	1/2 cup sour cream
1/2 cup sliced green onions	2 cups (8 oz.) shredded Monterey Jack
1 tablespoon butter or margarine	1 (10 oz.) pkg. frozen, chopped spinach, thawed & drained
1 (10 oz.) can mild enchilada sauce	1 cup cottage or ricotta cheese
Sour cream, if desired	Sliced green onions, if desired

Directions

Remove tortillas from refrigerator. Heat oven to 375° F. In 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 13×9" baking dish. Pour enchilada sauce evenly over tortillas; sprinkle with remaining shredded cheese. Bake for 15-20 minutes or until bubbly & heated through. To serve, top with sour cream and green onions, if desired.