

Italian Enchiladas



Ingredients

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| 1 package Azteca® fajita size flour tortillas | 1 (15 ounce) container ricotta cheese |
| ½ cup parmesan cheese, shredded | 2 cups shredded mozzarella cheese, divided |
| 2 eggs, slightly beaten | 3 tablespoons salsa |
| 1 ½ cups spaghetti sauce | |

Directions

Preheat oven 350°
Remove tortillas from refrigerator and bring down to room temperature.
Mix together 1 cup mozzarella cheese with ricotta and parmesan cheeses; combine with eggs and salsa.
Heat tortillas according to package directions. Spoon about 1/3 cup cheese mixture onto each tortilla, roll up. Spread ½ cup spaghetti sauce on the bottom of 9" by 13" pan. Place enchiladas seam side down, and pour remaining sauce over enchiladas. Top with remaining 1 cup mozzarella cheese.
Bake for 30 minutes or until bubbly around edges. Let stand 5 minutes prior to serving.