

Potato Stuffed Enchiladas



A hearty and savory entrée that's just the right combination of cheesy, tortillas and spicy goodness.

Ingredients

1 package Azteca® Flour Tortillas	2 tablespoons tomato sauce
1 tablespoon vegetable oil	3 cups shredded Cheddar cheese
3 pounds baking potatoes, peeled/diced	1 egg
1 small can diced green chiles, drained	1 teaspoon chili powder
1 cup diced tomato	1 cup enchilada sauce
1/4 cup chopped green onion	

Directions

Remove tortillas from refrigerator. Heat oven to 375° F. Grease 13"x9" baking dish. In large non-stick skillet, heat oil. Add potatoes; cook until light golden, about 10 minutes, stirring often. Stir in chili powder, tomatoes, onions & tomato sauce. Cover & cook for 10 minutes. Stir in 2 cups shredded cheese (reserve 1 cup), egg & chiles; stir until cheese melts. Top each tortilla with approx. 1/3 cup filling; roll up. Place seam side down in baking dish. Pour enchilada sauce over rolled tortillas & top with remaining cheese. Cover with foil. Bake 20-25 minutes until heated through. Serve with sour cream & salsa, if desired.