

## Enchilada Recipe

Sauté 1 chopped large onion and about 8 large sliced mushrooms until the onions are translucent. Either sauté 3 minced garlic cloves while doing the onions and mushrooms or add dried minced garlic to the sauce with the other spices.

Add 24 ounces of tomato sauce and 16 ounces of salsa...I use thick and chunky medium salsa.

Add about 3 rounded teaspoons of chili powder, 1/2 tsp. of black pepper, 1 teaspoon of coriander, 1 tsp. of basil leaves and 1 tsp. Oregano leaves.

Simmer at least 30 minutes.

I prefer corn tortilla shells. Set tortilla on individual plate and add several tsp. of the sauce in a line through the center. Few people ever eat more than one, but two can be cooked on one plate very nicely.

Add cooked white chicken meat. Add sliced olives and the sliced whites of the green onions that will be used for the topping.

Roll the shell and cover the top with sauce. Add lots of grated mild cheddar and cover the cheddar with even more Monterey Jack.

Add sliced olives and sliced green onions on top of the cheese.

Bake right on the plate at 400°F for 20 minutes or until the cheese at the edge is slightly charred...it is not as good if it is not really well done. Don't cook a bunch all together in a large pan, they will still taste good but just will not be the same without the charred spicy cheese around the outside.

I sop up the excess oil from the cheese with a paper towel just when it is removed from the oven.

Serve the plate on either a hot pad or just use another plate under it...be careful...the top plate is really hot.

Enjoy ☺