

I absolutely love cheese. Sometimes I just don't want anything but cheese in my enchiladas. (Read my "enchilada story" in the Beefy Enchilada recipe.)

Marie Rice

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### Cheese-y Enchiladas

10 small flour tortillas (taco size, not burrito size)

9 cups grated cheddar cheese

20oz can enchilada sauce

Preheat oven to 350 degrees (F).

One at a time, bend (curve) tortillas in half and begin placing in a 9x13 baking dish down one long side of the pan - leave the curve at the bottom with the edges facing up so that you can fill them from the top. All but one of the tortillas should fit going down the long side of the pan, with the last one fitting at the very top in the remaining space of the pan width. Reserve out 1 cup of the grated cheese. Divide remaining grated cheese among the tortillas.

Fold down and overlap the top edges for each filled tortilla, and secure with a toothpick. (Leave an inch or so of the toothpick above the filled tortilla.) Slowly pour enchilada sauce evenly over the top of the filled tortillas, spooning it up as necessary to completely cover (at least lightly) each tortilla. Sprinkle reserved cheese over the tops of the filled tortillas.



Bake in oven for 35 minutes. Let cool for about 5 minutes, and remove all toothpicks.

Serve and enjoy. <Smile>

#### Notes:

Spray bottom of baking pan with cooking spray if tortillas stick to bottom too much.

Substitute whole wheat, corn, or flavored tortillas.

Substitute other cheeses/cheese mixes for flavor variations.

Add chopped white onion to the tortilla filling, if desired.

Add chopped green chilies to the tortilla filling, if desired.

Add chopped olives to the tortilla filling, if desired.

Garnish with sliced olives on top of the cheese, if desired.

Garnish (after cooled) with sour cream and shredded lettuce, if desired.

#### Convenience variations:

Purchase packages of pre-made tortillas.

Purchase packages of shredded cheese.

#### Budget variations:

Make your own tortillas.

Decrease grated cheese to 2 cups.

Buy cheese in blocks and grate it yourself.