

# ENCHILADAS

2 cans Chicken Breast; drained & flaked

2 cans diced chiles

3 Roma tomatoes; diced

4 green onions; diced

Black Beans; drained & rinsed (optional)

Sharp cheddar cheese; shredded

Enchilada Sauce (Red is hot, green is medium, white is mild)

La Victoria Salsa Verde

1/2 cup Sour Cream

8 oz. Cream Cheese

Spanish rice (optional)

9-15 Large flour tortillas

Mix chicken, chiles, tomatoes, onions, 8 oz. of cream cheese, 1/2 cup of sour cream, 1/4 can of enchilada sauce and 1/2 of the Salsa Verde together and set aside.

1. You can layer them however you choose. I like to layer mine with cheese, chicken mixture, Spanish rice, and black beans on top - then wrap them up as shown below. I layer mine this way so that the cheese is on top and the beans end up on the bottom in the pan.
2. Spread half of the remaining enchilada sauce on the bottom of your pans (this recipe will make 1 1/2 to 2-9x13 pans depending on how full you fill your tortillas). As you fill and wrap up your enchiladas, place them snugly together in your pan(s).
3. Top with remaining enchilada sauce and shredded cheese. Bake at 350 degrees for about 20 minutes.

\*Other options: green or red peppers, steak, beef or crab meat, or frozen vegetables.

# APPLE CRISP

1 c. butter, cold

1 c. brown sugar

1 c. flour

1 c. oatmeal

1/4 tsp. baking powder

6 fresh apples, peeled and sliced

1/2 c. sugar

1/4 c. salt

1 tsp. cinnamon

In a large bowl, mix butter, brown sugar, flour, oatmeal, and baking powder just until batter is broken up and ingredients are mixed. Mixture should be crumbly. Set aside. Place 6-8 apples peeled and sliced in 9x13-inch baking pan. Sprinkle with sugar, salt, and cinnamon. Crumble crisp topping on top. Bake at 350° for 45 minutes or until golden brown. Serve warm or cold with whipped cream or ice cream.

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