

EL CENTRO ENCHILADAS (Valinda's Version)

**12 corn tortillas
1 can (28 oz.) tomato sauce
1 cup water
1 pkg taco seasoning mix
3 cups cooked chicken**, beef**
1 cup jack cheese, grated cheese, or vegetables**
1 can black olives, sliced
1 cup sour cream**

Add 1 cup water, and 1/2 package of taco seasoning to tomato sauce, and heat, either on stove top, or in microwave (3 min. on high power, and 4 minutes on med. high). Dip 4 tortillas in sauce, and lay flat in baking dish. Layer with 1 1/2 cups of filling, chicken, beef, cheese, or vegetables, and half the sliced olives, cover with some sauce. Dip 4 more tortillas in sauce, and layer with remaining filling, and olives, and some sauce. Dip last 4 tortillas in remaining sauce and cover. Sprinkle with 1 cup jack cheese, and bake 325* 25 min or until heated through. Dot with sour cream, and, if desired, garnish with chopped green onion, tomatoes and olives.

**** Slice or cube chicken, or use ground beef, or julienne peppers, zucchini, or any favorite vegetable. Sauté in 1 TBS olive oil and 4 cloves chopped garlic. Add 1/2 package of taco seasoning while cooking. Also good for use of leftover meats.**

*****Whether you roll your enchiladas in the conventional method, or Valinda's version, don't be afraid to be creative, toss in your favorite vegetables for extra flavor, use broccoli in place of meats, whatever your family likes best!! And if you like a spicier version, add jalapeños, or serve hot picante sauce on the side!**