

RICOTTA CHILE ENCHILADAS



Ingredients:

2 cups each ricotta and shredded Cheddar cheese
3-4 T chopped California green chilies (seeds and pith removed)
1 T chopped pimiento
1/3 cup chopped onion
1/2 t salt
1 can (10 oz.) Enchilada sauce
6 corn tortillas
Sour cream

Directions:

In a bowl combine the ricotta, 1 cup of Cheddar cheese, green chilies, pimiento, onion and salt. In a metal pie pan or small frying pan heat the enchilada sauce until hot. With tongs, dip a tortilla into the hot sauce to cover both sides, drain briefly, and then place in a baking dish (about 7x11 inches). Spoon about 5 T of the filling down the center of the tortilla and roll to enclose (arrange with seam side down). Repeat to fill each enchilada, top with remaining sauce.

Bake, covered in a 375 oven for 25 minutes. Remove cover and sprinkle the remaining 1 cup shredded Cheddar evenly over the enchiladas. Bake, uncovered, until cheese melts, about 5 minutes. Serve with sour cream to spoon over each serving.
Makes 3 or 4 servings.