



VEGGIE Enchi-La-Di-Das



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Ingredients

1 yellow onion, chopped
salsa (optional)
sour cream (optional)
2 c shredded cheddar cheese
1 can or jar enchilada sauce
16 flour tortillas

1 packet taco seasoning mix
29 -oz can crushed tomatoes
1 pkg frozen chopped spinach
1 pkg frozen veggie crumbles
1 green pepper, chopped
guacamole (optional)

Instructions

In a saucepan, sauté onions and peppers till softened. Add veggie crumbles and spinach. Mix in pan until everything is hot. Add can of crushed tomatoes and taco seasoning packet. Let cool for ten minutes.

Put several spoons of mixture into a tortilla and roll it up. Place rolled tortillas side by side in a baking dish. Fill dish with tortillas. Pour enchilada sauce over the tortillas and sprinkle with shredded cheddar cheese.

Bake in 350-degree oven for 30 to 40 minutes or until hot and bubbly.

Serve with sour cream, salsa, and guacamole.

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From *Just Add Magic: Potion Problems* by Cindy Callaghan
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