



## Sour Cream Enchilada casserole

Submitted by: Keith Graves, Mission Metal Fabricators Co-General Manager

### Ingredients:

- 1 can chopped green chiles
- 2 cans cream of mushroom soup
- ½ cup sour cream
- ½ onion, chopped
- 8 oz. cheddar cheese, shredded
- 15 corn tortillas
- Butter or margarine

### Directions:

1. Preheat oven to 350 degrees.
2. In a saucepan, combine cream of mushroom soup, sour cream, and green chiles. Mix well and heat through.
3. In a fry pan, melt butter or margarine. Fry tortillas for a few seconds on each side.
4. Put 2 tablespoons of the green chiles mixture, some cheese, and some onion in each tortilla. Fold and place face down in a 13" x 9" baking pan.
5. Pour remaining cheese, onion and green chiles mixture over the folded tortillas.
6. Baked covered for 30 minutes or until the casserole bubbles.

### Products used:

ANGLED MEASURING CUP  
8" BASICS® CHEFS KNIFE  
SAF-T-GRIP™ CUTTING BOARD, 12 X 18 X ½  
STAINLESS STEEL TAPERED BOX GRATER  
STAINLESS STEEL MEASURING SPOONS  
STAINLESS STEEL SAUCE PAN  
NON STICK FRY PAN



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