

## Enchiladas

1 lb. ground beef  
2 (8 oz.) cans enchilada sauce  
1 medium onion  
1 lb. grated cheese  
1/4 c. chopped green olives  
2 T. hot picante sauce  
1 tsp. chili powder  
1/2 tsp. paprika  
1 tsp. ground cumin  
1/2 tsp. red pepper  
1/2 tsp. black pepper  
1-1/2 tsp. salt  
1/4 tsp. garlic powder  
1 dozen corn tortillas  
Sour cream

Soften tortillas in microwave for 30 seconds or in conventional oven for 2 minutes. Pour one can of the enchilada sauce into a bowl and dip each of the softened tortillas into the sauce for a few seconds. Put tortillas aside and make the meat filling. Brown ground beef and onion in a medium skillet, then add the remaining ingredients, except the grated cheese and sour cream.

Use 1/4 cup of the meat mixture and 2-3 tablespoons cheese in each tortilla. Roll up and place each enchilada side by side in a 9"x13" baking dish. If any meat mixture is left, pour it over the top of the enchiladas. Pour the remaining enchilada sauce and grated cheese over the enchiladas.

Bake at 375 degrees for 25-30 minutes. Top with sour cream, extra picante sauce or guacamole if desired.

## Spinach Burritos

1 lb. sausage  
3 eggs  
2-10 oz. pkgs. chopped spinach  
(thawed & drained)  
1-16-oz. pkg. mozzarella cheese, shredded  
2/3 c. ricotta cheese  
1/2 tsp. salt  
1/8 tsp. pepper  
1 can mushrooms  
1/8 tsp. garlic powder  
10" flour tortillas

Cook sausage, spoon off fat. In large bowl, combine ingredients and spoon into tortilla shells. Be sure to tuck ends in before you roll up! Bake at 350 degrees for 35-40 minutes. Let stand 10 minutes before serving. Top with your favorite salsa.

## Homemade Salsa

3 medium-size ripe tomatoes (about 1 lb.),  
peeled, cored, seeded  
and chopped  
T. red onion chopped  
1/2 clove garlic, minced  
1-1/2 fresh or canned  
jalapeno pepper, cored, seeded  
and chopped fine  
1/2 T. red wine vinegar  
2 tsp. lime juice  
1 tsp. olive oil  
Dash of salt

In a medium-size bowl, mix the tomatoes, onion, garlic and jalapeno pepper.

Stir in the vinegar, lime juice, olive oil and red pepper sauce. Cover and chill in the refrigerator at least 2 hours before serving. Store tightly covered in the refrigerator for up to 1 week. Makes about 2 cups.

## Chicken Quesadillas

1 package, boneless, skinless chicken breasts or thighs  
(approximately 4 large breasts & 7 thighs)  
Italian salad dressing - to coat (2-3 packs)  
10" flour tortillas  
Butter OR margarine - for coating  
4 c. shredded Monterey Jack/cheddar cheese  
5-6 diced Roma tomatoes  
Cajun seasoning - to taste (Tony Chachere's or Zatarains)

To top and serve on the side:

Diced jalapeno peppers  
Shredded lettuce  
Diced tomatoes  
Sour cream - for dipping  
Salsa - for dipping  
Guacamole - for dipping

Place chopped (3/4" pieces) chicken breast/thighs in a ziplock bag with enough Italian dressing to coat; allow to marinate 30 minutes to overnight in refrigerator.

Grill marinated chicken until cooked through in a lightly oiled pan.

Brush one side of tortilla with butter and place in a large frying pan over medium heat.

On one half of tortilla, add cheese, one tablespoon of tomatoes and Cajun seasoning (in that order). Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken.

Cook until very warm throughout.

Remove from pan to serving plate and cut into four equal pieces.

Garnish with whatever you like and enjoy!

Note: Depending on how much chicken, etc. you load these with; you should be able to make at least 10 to 15 quesadillas.