

**Recipie # 11      Green Chili Enchiladas**

<b>x1</b>	<b>x3</b>	<b>x6</b>	<b>Ingredient</b>
1 1/2 lbs	4 1/2 lbs	9 lbs	lean ground beef ( 3 3/4 cups cooked)
1 1/4 cups	3 3/4 cups	7 1/2 cups	finely chopped onion
1 tbsp	3 tbsp	6 tbsp	chili powder
1/2 tsp	1 1/2 tsp	3 tsp	salt/pepper
8 to 12	24 to 36	48 to 72	flour tortillas
3 cups	9 cups	18 cups	shredded Monterey Jack chees
10 3/4 oz	3 cans	6 cans	cream of chicken soup
1 1/2 cups	4 1/2 cups	9 cups	sour cream
4 oz	12 oz	24 oz	diced green chiles
8 servings	24 servings	48 servings	

Brown ground beef and saute onions. Combine meat and onions with chili powder, salt and pepper. Reserve 1 cup of cheese in 1 quart freezer bag to use when serving. Spoon enough meat mixture and cheese on each tortilla to cover a third of it. Roll tortilla beginning at the filled edge. Place seam side down in a 13x9x2 inch baking dish treated with nonstick spray. When tortillas completed, combine soup, sour cream and green chilis to make a sauce; pour over tortillas. Cover dish with foil and freeze with bag of cheese taped to it.

**Directions:**

To prepare for serving, thaw enchilads and cheese. Bake uncovered in 375 degree oven for 20 to 25 minutes. The last 10 minutes sprinkle cheese on top