



ROASTED TOMATILLO CHEESE ENCHILADAS



Cheese Enchiladas are smothered in a sauce made of roasted tomatillos and jalapeños and topped with jack cheese and cilantro. Yield: 3 Servings

Ingredients:

6 Each	Cheese Enchiladas [#990301]	To Taste	Salt and Black Pepper
6 Each	Tomatillo, Halved	¼ Cup	Cilantro, Chopped
2 Each	Jalapeño, Stemmed	1 Tbsp.	Lime Juice
1 Each	Onion, Large Diced	½ Cup	Jack Cheese, Shredded
3 Cloves	Garlic		

Directions:

1. Preheat the oven to 425 degrees.
2. Place tomatillos, jalapeños, onions and garlic onto a sheet pan and roast for 20–25 minutes.
3. Remove the roasted vegetables from the oven and scoop them into a blender.
4. Add salt, pepper, cilantro and lime juice into the blender and pulse until the desired consistency is achieved.
5. Place the **Cheese Enchiladas** in an oven safe dish and top with the freshly made sauce and jack cheese and bake according to package instructions.
6. Garnish with cilantro and serve.

