

# CREAM CHEESE & ONION ENCHILADAS

**F EASY**

Last Modified: 07/02/2016

PREP: 30 Min  
COOK: 25 Min  
OVEN: 400

MEXICAN

**MAKES 10 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
20	6 Inch	Flour Tortillas (Old El Paso)	
4	8 Oz	Pkgs Cream Cheese (Philadelphia)	Softened
1	Cup	Sour Cream (Breakstone)	
2	Large	Vidalia Onion (Or ANY Mild Onion)	Chopped
4	Cups	Monterey Jack Cheese	Shredded
2	Cups	Recipe: Sauce - Crema Sauce (Mexican)	
OR IF ABSOLUTELY NECESSARY			
1	16 Oz	Jar Mild White Enchilada Sauce	
4	Tsp	Unsalted Butter	
2	Bunches	Green Onions (Greens & Whites)	Sliced

## PREPARATION

<b>FACTOID</b>	I enjoyed these for lunch at a Mexican Restaurant in San Diego when we went there for Jonathan's USMC graduation. Tried several different recipes until I found this one
<b>FACTOID</b>	These are VERY mild (spice) tasting but, tremendously full-flavored Enchiladas. You CAN'T eat just one.
<b>OPTION</b>	You can optionally add in already cooked shredded Chicken Breasts to make these into Chicken Enchiladas.
<b>TOOLS</b>	1) Small Mixing Bowl 2) 9" x 13" Glass OR Ceramic Baking Dish 3) Medium Saucepan & Lid
<b>PREP</b>	<b>DISH</b> 1) Chop the Vidalia Onion and set it aside. 2) Shred the Cheese and set it aside. 3) Slice the Green Onions and set them aside.
<b>1</b>	In a medium saucepan over medium high heat, melt the Butter and saute the Onions until transparent.
<b>2</b>	Meanwhile, in a small mixing bowl, thoroughly mix the Cream Cheese, Sour Cream and 1 Cup of the shredded Monterey Jack Cheese together.
<b>3</b>	Add in the cooked Onions and mix it thoroughly. Place 3 tablespoons of the mixture evenly in each Flour Tortilla, roll up and place them seam side down in a row in a glass baking dish sprayed with non-stick cooking spray.
<b>4</b>	Evenly spread the entire top surface with any remaining Cream Cheese mixture and pour either the canned Enchilada Sauce or the Mexican Crema Sauce over the top. Sprinkle with the remaining shredded Monterey Jack Cheese and bake it at 400 degrees for 15 to 20 minutes. (Tent with aluminum foil if the top gets too brown).
<b>SERVE</b>	Garnish with the sliced Green Onions and serve while very hot.