

## **CHICKEN ENCHILADAS**

3 tbsp. cooking oil  
6 6-inch corn tortillas  
1 cup shredded cheddar cheese  
1 cooked chicken breast, shredded  
2 tbsp. onion, chopped  
1-1/2 c. Red Enchilada Sauce (one small can)

Heat oil in skillet; fry each tortilla just until limp. Drain on paper towels; set aside. In a bowl combine chicken, cheese, and onion. Pour 1/4 of the sauce in the bottom of an 8 X 8 baking dish. Spoon 1/6 of meat mixture down the center of tortilla; roll and place seam side down in the baking dish. Repeat with remaining tortillas and filling. Pour remaining sauce over tortillas in dish. Bake in a preheated 350-degree oven for 20 minutes or until bubbly. Serve garnished with sour cream and green onion.

Makes 6 servings.

## **SPANISH RICE**

1 tbsp. margarine  
1 cup uncooked rice  
3/4 cup chopped onion  
1/4 cup chopped green pepper  
2 tbsp. Tomato Paste  
2 cups water  
1 tsp. salt  
1 tsp. chili powder

Heat 1 tbsp. margarine in medium saucepan; add onion and green pepper, cook until limp. Add rice and brown lightly, stirring frequently. Add remaining ingredients bring to a low boil, reduce heat to low, cover pan tightly, and simmer for 20 minutes. Makes 6 servings.