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# *Mom's Red Kitchen*

## ***Tex-Mex Enchilada Bake (Linda Pogue)***

1 lb. hamburger meat  
1-15 oz can tomato sauce  
1 pkg taco mix  
12 flour tortillas  
1-4oz can chopped green chilies  
1 can cream of mushroom soup  
1 cup sour cream  
2 cups grated cheddar or Monterey Jack cheese  
Canola baking oil spray

Brown hamburger meat drain. Add tomato sauce and taco mix. Stir well and simmer to 15-20 minutes. Spray a 9"x13" pan with the canola oil. Place small amount of meat mixture into a tortilla and roll. Repeat until you have filled pan. Mix soup and chilies in medium bowl. Pour over enchiladas. Top with grated cheese. Bake at 350° until cheese melts about 20 minutes.

This is wonderful served with a lettuce salad, a Mexicali salad dressing made by combining sour cream with picanté sauce in about equal proportions, and a pan of Jalapeño cornbread.

**Please visit again soon!**

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