

Enchiladas

(By Becki Sullivan - A.K.A. - Juanita O'Sullivan)

- 2 cups shredded Sharp cheddar cheese
- 2 cups shredded Monterey Jack cheese
- 3 ozs. softened cream cheese
- 1 cup Juan O'Sullivan's Gourmet Salsa
- 1 lb. of ground beef (browned and drained)
- 1 tablespoon cumin
- 10-15 tortilla shells, plus shredded lettuce, chopped tomato, 1 quart Juan O'Sullivan's Gourmet Enchilada Sauce and fresh copped (no, that's chopped) cilantro

Combine 1 cup cheddar, 1 cup jack, cream cheese, ground beef, Juan O'Sullivan's Gourmet Salsa & cumin. Mix well!

Spoon 1/4 cup onto tortilla roll & place seam-side down in 9"x13" baking dish sprayed with cooking spray.

Top with 1 cup shredded cheddar, 1 cup jack, 1/4 cup chopped cilantro and 1 pint Juan O'Sullivan's Gourmet Enchilada Sauce. Bake uncovered for 25 mins. at 350°.

Serve with 1 pint Juan O'Sullivan's Gourmet Enchilada Sauce (warmed), shredded lettuce & chopped fresh tomato.

Pop a cool one and enjoy!