

Cheese and Onion Enchiladas

Yield: serves 2

Ingredients

- 1 medium large yellow onion
- 2 Tbsp olive oil
- salt and black pepper to taste
- approximately 1 1/4 cups Red Chile Sauce, recipe [here](#) (or use canned sauce)
- 8oz (2 cups) shredded cheese (either cheddar, Monterey Jack, or a Mexican cheese blend)
- 5 corn tortillas

for garnish

- several green onions, thinly sliced
- fresh cilantro, chopped

[Get Ingredients](#)

Instructions

1. Set the oven to 350F
2. Peel and cut the onion into a small dice.
3. Heat the oil in a saute pan and saute the onion for about 5 minutes until softened. Add 2 Tbsp of the sauce to the onions and set aside.
4. Cover the tortillas with a damp cloth and microwave for 45 seconds to soften.
5. Spread a little of the sauce on the bottom of an 8x8 square baking pan.
6. Assemble the enchiladas: first coat the tortilla with a little of the sauce, and then lay some of the onions down the center. Top with some of the cheese, and then carefully roll the tortilla and place it in the pan, seam side down. Continue with all the tortillas, fitting the last one in along the bottom of the row. If you have any leftover onions, spoon them into the rolled tortillas from one end.
7. Spread more sauce over the tortillas, to cover all the exposed surfaces.
8. Sprinkle all the remaining cheese evenly over the top and cover loosely with a tent of foil, trying not to let the foil touch the cheese or it may stick as it bakes.
9. Bake for about 30-35 minutes until hot and bubbly.
10. Serve right away, garnished with green onions and chopped fresh cilantro leaves.

Notes

This recipe make one pan of enchiladas, enough for dinner for two, with one leftover for breakfast. Double or triple the recipe as you like, and you can certainly assemble the pan ahead of time and bake it off when you are ready.

<http://theviewfromgreatisland.com/cheese-and-onion-enchiladas/>

*Recipe from [The View from Great Island|<http://theviewfromgreatisland.com>] All images and content are copyright protected. If you want to use this recipe, please link back to this page.