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# Green Enchiladas

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**24 tortillas**

**2 pounds ground chuck, browned and drained**

**1 pound Cheddar cheese, grated**

**2 medium onions, chopped**

**ENCHILADA SAUCE**

**2 cans (10-1/2 ounces ea) cream of chicken soup**

**1 can (13 ounces) evaporated milk**

**1 pound Velveeta cheese**

**1 can (4 ounces) green chilies**

**1 jar (2 ounces) pimientos**

**1 jar (4 ounces) mushrooms**

In a skillet, fry the tortillas in hot oil until soft. Drain.

Fill the center of the tortillas with a small amount of meat, cheese and onions. Roll the tortillas and place in a greased baking dish.

Pour the sauce over the enchiladas and sprinkle with the remaining meat, cheese and onions over the top.

Bake at 350 degrees for 30 minutes.

Yield: 6 to 8 servings

**Ground Beef, Mexican**

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*Per Serving (excluding unknown items): 10505 Calories; 495g Fat (42.9% calories from fat); 451g Protein; 1031g Carbohydrate; 58g Dietary Fiber; 1251mg Cholesterol; 13951mg Sodium. Exchanges: 65 1/2 Grain(Starch); 39 1/2 Lean Meat; 3 1/2 Vegetable; 2 Non-Fat Milk; 74 Fat.*