

TOSTITOS® Toppers™ Stacked Enchiladas

Ingredients

- 8 Corn tortillas
- 4 cups Mexican cheese blend
- 1/2 cup Diced yellow onions
- 1 Bottle TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- 1 clove Chopped garlic
- 1 tsp Ground cumin
- 1 cup Chicken or vegetable broth
- 2 tbsp Corn starch
- 1/4 cup Sour cream
- 1/4 cup Chopped cilantro
- Salt to taste

How to make it

1. Preheat oven to 375 degrees.
2. Heat a cast iron or nonstick skillet over medium-high heat. When hot, heat each tortilla, one at a time, on the skillet for 30 seconds on each side. Set aside
3. Make the Tostitos Toppers Fire Roasted Red Chili Pepper sauce:
4. In a small sauce pot, combine Tostitos Toppers Fire Roasted Red Chili Pepper sauce with the chicken stock, chopped garlic, ground cumin, broth, and corn starch. Place over medium-low heat, stirring frequently for about 15 minutes or until the sauce begins to boil and thickens. Reduce to simmer.
5. In a mixing bowl, combine 4 cups of Mexican cheese, onions, and cilantro. Toss to combine.
6. Dip each tortilla one by one in the sauce. Place each tortilla in an oven-safe casserole dish and sprinkle a 1/2 cup of the cheese mixture onto



PREP
TIME
30 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with

each tortilla. Make two stacks with four tortillas each.

7. Pour all the sauce evenly over the enchiladas and sprinkle the remaining cup of cheese.
8. Place in the oven for 12-14 minutes or until the cheese is bubbling at the edges of the enchiladas.
9. Top with sour cream and fresh cilantro. Serve immediately, with rice and beans if desired.