



PREP TIME

15min



COOK

TIME

30min



SERVES

2

FEATURING

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

DIRECTIONS

- Preheat oven to 375°F.
- 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
- Make the TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce: 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.
- In a mixing bowl, combine 4 cups of Mexican cheese, onions, and cilantro. Toss to combine.
- 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 each tortilla. Make two stacks with four tortillas each.
- Pour all the sauce evenly over the enchiladas and sprinkle the remaining cup of cheese.
- Place in the oven for 12-14 minutes or until the cheese is bubbling at the edges of the enchiladas.
- Top with sour cream and fresh cilantro. Serve immediately, with rice and beans if desired.

