



Adventures in Cooking *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Potato Enchiladas

Ingredients:

- 5 flour tortillas
- 1 pkg. Four cheese instant mashed potatoes
- 1-1/2 cups Mexican blend shredded cheese
- 2 cups salsa verde
- 3 Green onions for garnish (if desired)
- Sour Cream for garnish (if desired)
- 1 9x13 casserole dish

Instructions:

- Spray the 9x13 casserole lightly with olive oil spray.
- Prepare the package of four cheese instant potatoes according to package instructions.
- Spread a thin layer of the enchilada sauce on the bottom of the casserole dish.
- Place the 5 tortillas on the counter or table
- Divide the four cheese mashed potatoes evenly between the 5 flour tortillas.
- Fold the tortillas in thirds and lay seam side down in the casserole dish.
- Pour the remaining enchilada sauce over top of the potato enchiladas
- Make sure to cover the enchiladas completely with the sauce.
- Sprinkle the Mexican shredded cheese over the enchiladas and cover dish with foil.
- Next bake at 350°F for about 20 minutes or until cheese is completely melted.
- Garnish with the green onion and sour cream if desired.

*This is the recipe that I mentioned earlier in the book about the story at the Mexican restaurant, where my Hubby decided to try the Enchilada platter. As you can see, the recipe is super easy to make with plenty left over. A recent change was made to this recipe as I have discovered that using Salsa Verde makes these enchiladas even tastier.