

Stompin' Steakhouse Chili Enchiladas



Ingredients:

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| 1 jar (16 oz.) | Safeway SELECT Enchilada Sauce |
| 8 | corn tortillas (7 to 8 inch round) |
| 1 container (25 oz.) | Signature Stompin' Steakhouse Chili |
| 2 1/2 cups | shredded cheddar cheese |

Directions:

1. In a 10-inch skillet, stir 1-cup enchilada sauce with 1/2 cup water until boiling; remove from heat.
2. Dip both sides of the tortilla in sauce for about 10 seconds. Place on work surface and spoon 1/3 cup chili across the center.
3. Top with 1/4 cup cheese. Roll up tightly and put seam side down in a greased 9 x 13 inch baking dish. Repeat with remaining tortillas, chili and cheese.
4. Stir 1/4 cup water into remaining enchilada sauce.
5. Spoon over enchiladas. Sprinkle remaining cheese over top.
(If not serving immediately cover with plastic wrap and refrigerate overnight.)
6. Bake uncovered in a preheated 350 F oven for 20 minutes (25 minutes if refrigerated).
7. Garnish with sour cream and sliced avocado, if desired.



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