

Beef and Cheese Enchiladas

2 pounds Munster
2 cups mozzarella cheese - shredded
2 cups cheddar cheese - shredded
1 large can Old El Paso Enchilada sauce - red
1 medium can Old El Paso Enchilada sauce - red
1 medium can Old El Paso Enchilada sauce - green
24 tortillas
1 pound ground beef and 1 package taco mix (Prepared)

1. Cut the Munster into 1/4 x 1/4 x 4 inch strips, you will need 24 total.
2. Mix together the 2 cans of red enchilada sauce.
3. Dip the tortilla's in the sauce and warm in a pan over medium heat one by one. (Or you can warm the sauce and then dip the tortillas in the warm sauce.)
4. When warm, roll a piece of Munster in the tortilla and place in a baking dish that you have placed a little enchilada sauce in the bottom of. (Add the taco meat too if you are using it)
5. Continue for the remainder of tortilla's, meat and Munster.
6. When finished, combine the green sauce with what is left of the red and pour over the top. There should be quite a bit of sauce.
7. Cover with the cheddar & mozzarella.
8. Bake at 350 until bubbly and starting to turn brown.