

## **RED AND GREEN ENCHILADAS** By the Dyamite Girls

Serves 60

For three pans of Enchiladas with Red sauce and three pans with Green sauce:

8 whole, rotisserie cooked chickens, boned and shredded

3 1# bags of shredded cheddar and shredded mixed Mexican Cheeses

5 bunches green onions, chopped

50 corn tortillas

3 6# 6oz cans of each, red and green enchilada sauce

### **TOPPINGS:**

3 heads iceberg lettuce, shredded

1 large white onion mixed with 2 bunches chopped cilantro

Sour cream

Coat sides and bottom of pans with vegetable oil to prevent tortillas from sticking. Spoon sauce on the bottom of pans, covering well. Layer tortillas in two rows, overlapping a couple of inches.

Mix chicken and chopped green onions, add to pans in another layer. Sprinkle handfuls of cheeses over chicken/green onion. Spoon another layer of sauce on top.

Repeat these layers once again: tortillas, chicken, cheese, sauce.

Remember, the tortillas will absorb the sauce so make it saucy!

Bake at 350F for 45 minutes or until bubbly.