

Enchiladas

Ingredients

- 1 lb ground beef, cooked (*or beans, or Monterey Jack cheese*)
- 1–2 bunches fresh parsley
- 1 bunch scallions (green onions), chopped
- Monterey Jack cheese, shredded
- Cheddar cheese, shredded
- Corn tortillas
- Enchilada sauce

Instructions

1. Chop the parsley and scallions.
2. Fill each tortilla with:
 - Ground beef (or beans)
 - Parsley
 - Green onions
 - Monterey Jack and Cheddar cheeses
3. Roll up each tortilla and place seam-side down in a baking dish.
4. Cover with enchilada sauce.
5. Sprinkle additional shredded cheese over the top.
6. Bake at **350°F** for **20–30 minutes**, or until bubbly.

Note: The original recipe does not specify exact amounts for the cheeses, tortillas, or enchilada sauce, so adjust based on the size of your baking dish and desired number of enchiladas.