

## WHITE MOUNTAIN ENCHILADAS

### **Ingredients:**

- 1-12 oz. pkg. White Mountain Foods Traditional Style Tamales
- 1-19 oz. can vegetarian chili OR 1-12 oz. can red enchilada sauce
- 8 oz. shredded cheddar or Mexican-style cheese OR dairy-free cheese substitute

### **Suggested toppings:**

- sour cream, WMF Greek Yogurt, yogurt cheese (see recipe) or vegan substitute
- sliced olives
- diced onion
- diced tomatoes
- pico de gallo

### **Directions:**

Preheat oven to 375°. Unwrap tamales and place in a lightly greased baking dish, close together in a single layer. Cover with chili or enchilada sauce. Cover pan with foil and bake for 35 minutes. Remove foil, sprinkle cheese over the enchiladas and continue to bake until cheese is bubbly. Remove from oven and let stand for 10 – 15 minutes. Spoon onto plates and serve with toppings of your choice. ¡Que delicioso!