

Layered Enchilada!



Ingredients:

- 1 Package of Lightlife Smart Ground Protein Crumbles-Mexican Style
- 1 Bundle of Green Onions - Chopped
- 1 Large Can Of Enchilada Sauce - Mild, Medium or Hot.
- 1 Can Sliced Olives
- 1 Can Diced Jalapenos
- 1 Bag Dayia Cheddar Cheese
- Tofutti Sour Cream
- 1 Package Corn Tortillas - I found and used Jalapeno cilantro tortillas

I served with beans & rice.

Directions:

1. Cook ground protein crumbles until slightly browned.
2. Then heat up enchilada sauce in a pot.
3. Once the sauce is hot, place a tortilla in it for a few seconds and then flip sides. When soft, pull it out and set on a plate.
4. Place desired amount of protein crumbles, cheese and olives on top of the tortilla.
5. Repeat step 3 and then place second tortilla on top.
6. Then repeat step 4 and add a few chopped onions and jalapenos.
7. Serve with a side of Tofutti sour cream!