



# Sausage-Cheese Enchiladas

Servings: 0 servings

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## Ingredients

- 1 package tortillas
- 8 ounce cream cheese
- 2 tablespoons chopped green onion
- 4 ounce sour cream, 1 teaspoon salt
- 1 cup grated Cheddar cheese
- 1 pound sausage (mild or hot)
- 1 medium onion, chopped
- 1 garlic clove, chopped
- 1 (1lb.) can tomatoes chopped
- 1 4 oz. can green chilies (mild or jalapeno)
- 1/2 tsp. cumin, 2 tsp. sugar
- 1 chicken bouillion cube

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## Directions

Prepare tortillas according to package directions. Sauce: Brown sausage; pour off grease. Add chopped onion and garlic. Add tomatoes with liquid, green chilies, cumin, sugar, bouillon cube, and salt. cook, covered, 20 minutes. Filling: Mix softened cream cheese with green onion, sour cream, and 1/2 teaspoon salt. Cover bottom of 9X13 inch baking dish with several tablespoons of sauce mixture. Place 3 tablespoons of cheese filling on each tortilla. Roll each tortilla up and place seam side down in dish. Spoon remainder of sausage mixture on top and bake at 350 degrees for 30 minutes. After the first 15 minutes, sprinkle on grated cheese. Return to oven. Serve on lettuce. Top with additional sour cream, chopped tomatoes, or olives as desired.

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