

# RECIPE



## Fresh Corn Enchiladas

You will need enchilada sauce and corn tortillas, along with the ingredients listed below.

### Filling:

- 3 cups fresh or frozen corn
- 3 med. onions, chopped
- 2 T. butter or margarine

Sauté onion in butter until limp – add corn and sauté till just starting to brown a little. Add a little water and simmer while you add:

- ½ tsp cumin
- Garlic to taste
- 1 can chopped green chilies

### Remove from heat and stir in:

- 1 cup sour cream
- 1 cup shredded Jack cheese

Pour a little enchilada sauce in a 9 x 13 pan. Fill corn tortillas with corn filling and arrange in pan. Top with more enchilada sauce and sprinkle with cheese. Bake covered at 350° for 30 min. Top with shredded lettuce and serve with sour cream and lime juice.

Recipe compliments of **STEVE'S FARM**

1201 S. Hwy 99, Walnut Hill, FL 850-327-4020

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*“Favorites from Lynette’s Kitchen”*