

Chili Cheese Dog Enchiladas

Ingredients:

- 3 - 15 oz. cans Ray's chili with beans
 - 1 - 16 oz. package Oscar Mayer franks
 - 10 (8 inch) flour tortillas
 - 2 - 8 oz. packages shredded cheddar cheese
- (One package to be used in filling and second package to be used as topping)

Directions:

1. Preheat oven to 425 degrees
2. Spread 1 can of chili and beans in the bottom of a 9x13 inch baking dish.
3. Place franks inside tortillas and add a small amount of cheese. Roll tortilla up and place in baking dish, seam side down, on top of chili and bean 'bed'.
The idea here is to try to use one package of cheese evenly with the ten enchiladas.
4. Top with remaining 2 cans of chili and beans, and sprinkle with remaining cheese.
5. Cover baking dish with aluminum foil, and bake at 425 degrees for 30 - 35 minutes.