

## **MOCK CHICKEN ENCHILADA BAKE**

### **INGREDIENTS-**

8 Large flour tortillas

1 can whole corn

1 can of diced tomatoes with onions and garlic

1-2 cups of cooked rice (Optional)

1 can of Vegetarian Scallops (Worthington or Loma Linda makes this gluten based protein). Coarsely grind the scallops.

½ # Monterey Jack cheese

½ # Cheddar cheese

Low fat cream cheese (Neufchatel)

1 Large can of Enchilada sauce

Cook rice ahead and cool to handle. Blend together the rice, corn, tomatoes, shredded cheddar cheese and coarsely ground scallops.

Pour half the can of Enchilada sauce into a 9x13" baking dish or cake pan.

Save the rest to pour onto the top of the enchiladas.

Open flour tortillas and make one at a time. Spread generous amount of cream cheese across the center of the tortilla (about a two inch strip, be generous as you divide up the package of cheese between the 8 tortillas).

Fill with the rice scallop mixture and place in the bed of sauce in the pan.

Top with the sauce. Cover with foil and bake 40-45 min at 350. Before serving cover with shredded Monterey Jack cheese and place bake in the oven to melt.

    Serve with salad and black beans as sides.

This recipe can be your own by changing the amount of cheese, rice or even the size or type of the tortillas. The dish needs to only warm through as everything is cooked that you are adding. You could add vegetarian frozen Crumbles instead of scallops. The scallops have a chicken texture and the crumbles would be like hamburger.

    The most important part of this dish is the company. Be sure to invite Jesus to your table at every meal.

    God's Blessings to Your Family,  
    Kris Guido