**Charlie's Spinach Chipotle Enchiladas**

One 16oz bag of spinach or equivalent amount of fresh spinach

One large onion

8oz sour cream

4 to 6oz can of sliced olives

8oz can of Chipotle Chilies

16oz can prepared enchilada sauce. (I like Las Palmas)

16oz grated Jack Cheese (Packaged Mexican pre-grated may be substituted)

4-6oz Philadelphia Cream Cheese

10 corn tortillas

16oz Peanut Oil

2 Tbs. Olive Oil.

Directions

Preheat oven to 350 degrees.

Prepare 10 inch pan with about 6oz of peanut oil and preheat on low. Prepare 10 inch pan with 8 to 10oz of enchilada sauce on low as above. Chop Onion and in a large pan (I use one of the wok types) caramelize onions in Olive oil.
Chop spinach while onions are cooking.
When onions are slightly browned place half of the chopped spinach in pan and stir.
While this mixture is heating, chop Chipotle chilies. (note add chilies to taste, some like it hot) Save one chili for later.
When onion and spinach mix is well heated add remaining spinach and the chopped Chipotles
Drain the liquid from the chilis into the mix and stir until mix is well heated,
Add about 3oz of sour cream and lower heat to keep mix warm while preparing tortillas
Increase oil to medium-high and test oil for proper temperature (should slightly sizzle when tortilla is place in pan). Allow to slightly crisp and turn.
Using tongs lift out of oil and drain over pan before placing tortilla into the enchilada sauce.
After a few seconds making sure tortilla is totally covered place in a 9 by 12 baking pan.
Add about a tablespoon of spinach mixture sliced olives and grated cheese and roll tortilla.
Repeat procedure until pan is filled (10 to12 enchiladas) or until mixture is depleted.
Pour enchilada sauce over the rolled tortillas and sprinkle grated cheese on top.
Place in the oven at 350 for 15 minutes.
Chop the last Chipotle Chili and mix it into 6oz of Philadelphia Cream Cheese.
Remove from oven and serve with a dollop of cream cheese mix and enjoy.