The Important thing about making enchiladas is to have all your ingredients prepped and ready to go. Heat oil in a pan and place the tortilla in to slightly cook both sides and heat it up. Note that one tortilla equals one enchilada. Carefully pour in the enchilada sauce and bring it to medium heat for about a minute before lowering the heat. This will thicken the sauce making it perfect for coating the tortillas. You're going to then dip both sides of the tortilla and place it in the pan. Add some cheese, a dollop of sour cream and olives onto the coated tortilla. Then roll the tortilla in like a little burrito not sealing the sides. Do this for the rest of the tortillas. After you're done, pour some more enchilada sauce to coat the tortillas. Add cheese on top with some olives.