

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 25 to 30 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Enchilada Casserole

**Ingredients subject to change based on availability.*

12 (6 inch) corn tortillas

½ pound ground beef or ground turkey, cooked (can also use a full pound)

¾ cup green or red pepper, diced

¾ cup onion, diced

¾ cup corn, canned or frozen

¾ cup black beans, drained

3 cups salsa

2 cups shredded Mexican blend cheese

Cilantro, for garnish (optional)

INSTRUCTIONS

1. Preheat the oven to 375 F. Spray a large casserole dish (9x13 inch) with nonstick cooking spray.
2. Cook the ground beef or ground turkey.
3. Mix the black beans, diced peppers, onions and corn in a bowl.
4. Place four tortillas into the bottom of the casserole dish. It is helpful to break some in half to cover the entire bottom area.
5. On top of the tortillas, spread ½ cup meat, 1 cup of the salsa, 2/3 cup of the cheese, and half of the bean, corn, onion and pepper mixture (@ 1 ½ cups).
6. Repeat steps 3 and 4.
7. For the last layer, place the remaining four tortillas and spread the last cup of salsa and the remaining 2/3 cup cheese on top.
8. Cover and bake in the oven for 35-40 minutes or until the cheese is golden brown on top.
9. Let rest for 5 minutes before serving with freshly chopped cilantro (optional). Enjoy!

CONVIVIUM URBAN FARMSTEAD

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