



CONVIVIUM
URBAN FARMSTEAD

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 350 degrees F for 30 to 35 minutes or until it is hot all the way through (and thermometer reads 165 F).

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

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Pulled Pork Enchilada Casserole

12 (6 inch) corn tortillas
2 cups enchilada sauce
2 cups pulled pork
1/2 cup diced green peppers
1 small onion, diced
1 (15 oz.) can of corn, drained
1 (15 oz.) can of black beans, drained and rinsed
2 cups shredded Mexican blend cheese (or sub 1 cup cheddar and 1 cup mozzarella)

INSTRUCTIONS

1. Preheat the oven to 400 F. Spray a large casserole dish (9x13 inch) with nonstick cooking spray.
2. Spread ½ cup of enchilada sauce in the bottom of the pan and top with 4 corn tortillas, slightly overlapping or breaking as needed to fit.
3. Top with **half** of the pork, beans, corn, onions, and peppers. Sprinkle with ½ cup of cheddar cheese and ½ cup of mozzarella.
4. Layer four more tortillas on top of that mixture, again breaking them as need to fit. Pour 1 cup of enchilada sauce on top of the tortillas and then layer the rest of the pork, beans, corn, onions, and peppers.
5. Top with the remaining four tortillas, ½ cup of enchilada sauce and the rest of the cheese.
6. Cover and bake in the oven for 25-30 minutes.
7. Let rest for 5 minutes before serving. Top with sour cream, green onions and with freshly chopped cilantro (optional). Enjoy!

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