



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 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.**

## Veggie Enchilada Casserole

12 (6 inch) corn tortillas  
1 cup green or red pepper, diced  
1 cup onion, diced  
1 cup corn, canned or frozen  
1 can (15 oz.) black beans, drained  
3 ½ 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. Mix the black beans, diced peppers, onions and corn in a bowl.
3. Place four tortillas into the bottom of the casserole dish. It is helpful to break some in half to cover the entire bottom area.
4. On top of the tortillas, spread 1 cup of the salsa, 2/3 cup of the cheese, and 2 cups of the bean, corn, onion and pepper mixture.
5. Repeat steps 3 and 4.
6. For the last layer, place the remaining four tortillas and spread 1.5 cups of salsa and the remaining 2/3 cup cheese on top.
7. Bake in the oven for 35-40 minutes or until the cheese is golden brown on top.
8. Let rest for 5 minutes before serving with freshly chopped cilantro. Enjoy!

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[info@convivium-dbq.com](mailto:info@convivium-dbq.com)

563.557.2900

2811 Jackson St. Dubuque, IA 52001

