



ENCHILADA CASSEROLE

1 pound of lean ground beef (or cooked, chopped/shredded chicken)
1 large yellow onion, chopped
2 cups of salsa of choice
1 (15 oz.) can of black beans, rinsed and drained well
¼ cup of Italian bottled salad dressing
2 Tbsp. taco seasoning (dried pouch)
¼ tsp. of ground cumin
8 corn or flour tortillas
¾ cup of sour cream (I put it in a squeeze bottle)
1 cup Mexican blend shredded cheese
1 cup shredded lettuce
1 medium tomato, seeded and chopped
¼ cup of chopped fresh cilantro

Preheat oven to 400 degrees. Spray 9x13 dish with cooking spray.

Brown beef and onion (if using chicken just brown the onion). Drain. Stir in salsa, beans, salad dressing, taco seasoning, and cumin.

Arrange 4 tortillas in baking dish. Spread ½ of the meat mixture over tortillas and top with ½ each of sour cream and cheese. Top with remaining tortillas, repeat layering with meat, sour cream and cheese.

Cover and bake 25 minutes. Uncover and bake 5-10 minutes more until thoroughly heated. Let stand for 5 minutes before topping with lettuce, tomatoes and cilantro.