

# Enchilada Casserole

---

Recipe adapted from *B&G.com*

*Provided by the Auburn Interfaith Food Closet*

SERVES: 4-6

PREP TIME: 20 minutes

BAKE TIME: 40 minutes at 350°F



## INGREDIENTS

- 6 oz. lean ground beef or chicken
- 1/2 cup chopped onion
- 3/4 teaspoon chili powder
- 1/2 teaspoon cumin (optional)
- 1 15-oz. can pinto or black beans, drained and rinsed
- 1 4-oz. can diced green chiles
- 3/4 cup dairy sour cream
- 1 1/2 tablespoons all-purpose flour
- 1/4 teaspoon garlic powder
- 6 6-inch corn tortillas
- 1 10-oz. can enchilada sauce
- 1/2 shredded cheese

## DIRECTIONS

- In a large skillet, cook ground beef or chicken with the onion, until meat is no longer pink, breaking up clumps with wooden spoon; drain fat.
- Stir chili powder, cumin, drained beans and green chiles into meat mixture, and cook for 1 minute more. Set aside.
- In a small bowl, stir together sour cream, flour, and garlic powder until combined; set aside.
- Place 3 tortillas in the bottom of a lightly greased 2-quart rectangular baking dish, cutting to fit as needed.
- Top with half each of meat and sour cream mixtures, and enchilada sauce. Repeat layers. Cover with foil.
- Bake at 350°F for 35 to 40 minutes or until heated through. Uncover, and sprinkle with cheese. Bake about 5 minutes more, or until cheese is melted



[www.auburnfoodcloset.org](http://www.auburnfoodcloset.org)