



ENCHILADA CASSEROLE

Prep: 5 minutes; Cook: 25 minutes

2 pounds ground chuck
1 medium onion, chopped

2 (8 ounce) cans tomato sauce
1 (11 ounce) can Mexicorn, drained
1 (10 ounce) can enchilada sauce
1 teaspoon chili powder
 $\frac{1}{2}$ teaspoon dried oregano
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{4}$ teaspoon salt

1 (6 $\frac{1}{2}$ ounce) package corn tortillas, divided
2 cups (8 ounces) shredded Cheddar cheese, divided
Garnish: green chile peppers

1. Cook beef and onion in a large skillet until beef is browned, stirring until it crumbles; drain.
2. Stir tomato sauce and next 6 ingredients into meat mixture; bring to a boil. Reduce heat to medium, and cook, uncovered, 5 minutes, stirring occasionally.
3. Place half of tortilla in bottom of a greased 13 x 9 x 2 inch baking dish. Spoon half of beef mixture over tortillas; sprinkle with 1 cup cheese. Repeat layers with remaining tortillas and beef mixture. Bake at 375° for 10 minutes. Sprinkle with remaining cheese. Bake 5 additional minutes or until cheese melts. Garnish, if desired. Yield: 8 servings.

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