

Enchilada Casserole II

Mary Lou Gavin - Dayton's Rosedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

*1 medium onion
2 tablespoons oil
2 pounds ground chuck
1 can (12 ounce) corn with
pimiento and green pepper
2 teaspoons salt
1/2 teaspoon dried oregano
leaves
1/2 teaspoon dried
rosemary leaves
1/2 teaspoon dried
marjoram leaves
1/2 teaspoon pepper
2 cans (8 ounce ea) tomato
sauce
2 cans or jars (10 ounce ea)
enchilada sauce
12 tortillas
12 ounces shredded
cheddar cheese*

Preheat the oven to 350 degrees.

In a skillet, saute' the onion in oil. Add the chuck meat. Brown. Add the corn and seasonings. Stir to mix.

In a small bowl, combine the tomato sauce with the enchilada sauce. Pour one-half over the meat mixture. Simmer 5 minutes.

In the bottom of a 9x13x2-inch pan, arrange six tortillas, overlapping. Pour the meat mixture over the tortillas, sprinkle half of the cheese over the meat. Cover with the remaining tortillas, sprinkle with the remaining cheese. Pour the remaining sauce over all. Cover.

Bake about 30 minutes or until the mixture bubbles.

(The casserole can be assembled ahead of time and refrigerated. Bake for 45 to 60 minutes.)

Per Serving (excluding unknown items): 7566 Calories; 441g Fat (52.7% calories from fat); 33g Protein; 555g Carbohydrate; Dietary Fiber; 1186mg Cholesterol; 14618mg Sodium. Exchange: Grain(Starch); 36 Lean Meat; Vegetable; 66 Fat.