

# Enchilada Pie

Frances Chalk - Aurora, CO

Treasure Classics - National LP Gas Association - 1985

## Servings: 6

*1 pound ground beef,  
browned and drained  
1/2 cup chopped onion  
1/2 cup choipped green  
pepper  
1/2 pound longhorn cheese,  
shredded  
1 package French's  
enchilada sauce mix,  
prepared  
4 tablespoons cooking oil  
12 six-inch corn tortillas*

## Preparation Time: 35 minutes

### Bake Time: 1 hour

In a skillet, brown the ground beef, chopped onion and green bell pepper. Shred the longhorn cheese.

Prepare the enchilada mix according to directions.

In a small skillet, heat four tablespoons of the cooking oil. Holding the tortillas with tongs, dip in the hot oil for 10 seconds or until limp.

Place six hot tortillas in the bottom of a 13x9x2-inch baking dish. Top with half of the beef, onion, pepper, sauce and cheese. Layer on the remaining tortillas, beef, onion, bell pepper, sauce and cheese. Cover with foil.

Bake at 350 degrees for one hour.

Best when served with a green salad and refried beans with Spanish rice.

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Per Serving (excluding unknown items): 431 Calories; 30g Fat (63.1% calories from fat); 16g Protein; 24g Carbohydrate; 3g Dietary Fiber; 64mg Cholesterol; 132mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 5 Fat.