

# My Original Enchilada Casserole

Billie Platz - Atascadero, CA

Treasure Classics - National LP Gas Association - 1985

## Servings: 10

*2 pounds hamburger  
salt (to taste)  
pepper (to taste)  
garlic powder (to taste)  
3 cans (19 ounce ea)  
enchilada sauce  
1 dozen flour tortillas, torn in  
half  
2 medium onions, chopped  
1 pound (6 cups minimum)  
cheddar cheese, grated  
1 can pitted olives (or 3  
cans sliced olives)*

## Preparation Time: 20 minutes

### Bake Time: 45 minutes

In a large skillet, cook the hamburger until done, stirring to keep crumbly. Drain off the liquid. Season to taste with salt, pepper and garlic powder.

Place the enchilada sauce in a large bowl.

Line the bottom of a 13x9-1/2-inch pan with tortillas dipped in the sauce (six halves). Place 1/3 of the hamburger, 1/3 of the onion and 1/4 of the cheese on the tortillas and sprinkle a few olives over the top. Pour about 3/4 cup of sauce over the contents. Repeat all of the layering two additional times. Top with a layer of tortillas and pour the remaining sauce over all. Cover with the remaining cheese and olives.

(At this point, the casserole may be frozen and reheated at a later time. Reheating will be at 350 degrees for about 1-1/4 hours or until bubbly around the edges.)

(The casserole may be refrigerated until later in the day and heated at 350 degrees for 45 minutes to one hour.)

If cooking immediately, place the casserole in a 350 degree oven for about 30 minutes.

Serve with a green salad.

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Per Serving (excluding unknown items): 696 Calories; 29g Fat (37.9% calories from fat); 24g Protein; 85g Carbohydrate; 4g Dietary Fiber; 70mg Cholesterol; 952mg Sodium. Exchanges: 5 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 5 Fat.