

Enchilada Pie Recipe



ENCHILADA PIE RECIPE

INGREDIENTS

- 1 pound ground beef
- 1 onion, chopped
- 1 can (14 1/2-ounce) of cream of mushroom soup
- 2 small cans diced green chilies
- 1 can (14 1/2-ounce) whole tomatoes, crushed
- 1 can (14 1/2-ounce) tomato sauce
- 2 tablespoons vegetable oil
- 1 package (6 tortillas) corn tortillas
- 1 package (2 cups) shredded Colby Jack cheese

INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. In a large saucepan, brown the meat and onions together. Cook until the onions become slightly translucent. Drain the excess liquid and set the meat off to the side.
3. Add the cream of mushroom soup, chilies, crushed tomatoes, and tomato sauce to the pan and cook over medium-high heat until the mixture begins to bubble. Add the browned meat and simmer on low heat for 7 minutes.
4. In a frying pan, heat a tablespoon of vegetable oil. Heat one or two corn tortillas at a time until they begin browning, lightly. Make sure not to burn the tortillas, flipping them frequently.
5. Grab a pie pan, and place 4 warmed tortillas in the base of the pan. Add 1/2 of the meat mixture on top of the tortillas. Sprinkle with 1/2 of the cheese (1 cup) over the meat mixture. Repeat the layers, starting with the final 2 tortillas, meat mixture, and remaining cheese on top.
6. Bake for 30 minutes until golden brown on top.

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