# Enchilada Casserole

## Ingredients:

**(Serves 8-10)**

1 tbs. olive oil
1 large onion, chopped
4 cloves garlic, minced
1 pkg. vegetable beef crumbles
1 can black beans, rinsed
1 can green chiles
1 tsp. cumin
1 tbs. chili powder
2 cans enchilada sauce
1 can tomato sauce
1 pkg. corner flour tortillas
1 lb. shredded cheddar cheese
1 can sliced black olives
Parsley for topping

## Directions:

1. Preheat oven to 350 degrees.
2. Grease a 9x13 or 11x15 baking dish.
3. Cook onion and garlic in oil for 5 minutes over medium heat.
4. Cut tortillas in half.
5. Combine enchilada and tomato sauces, spices and chiles in a large bowl.
6. Add beans, vegetable beef crumbles and onion to sauce in large bowl, stir well.
7. Add ¾ cup sauce to baking dish and spread evenly.
8. Layer ½ tortillas over sauce in baking dish.
9. Pour ½ remaining sauce over tortillas and top with ½ of cheese.
10. Repeat 2nd layer.
11. Garnish with olives and parsley.
12. Bake for 40 minutes.
13. Serve with tortilla chips and sour cream.

by Trudy Hamilton, Director of Communications