

ENCHILADA CASSEROLE

ALICE/MOM

2 POUNDS GROUND BEEF
3 TBSP CHILE POWDER
1 MED ONION, CHOPPED
1 CLOVE GARLIC, CHOPPED
12 CORN TORTILLAS, UNCOOKED
1 CUP OF MILK

1 16 OZ CAN TOMATO SAUCE
SALT & PEPPER TO TASTE
2 CUPS GRATED CHEDDAR
CHEESE
2 CANS CREAM OF CHICKEN
SOUP

BROWN BEEF, ONION AND GARLIC IN SKILLET, ADD TOMATO
SAUCE, CHILE POWDER, SALT & PEPPER. HEAT THOROUGHLY.
(IF YOU LIKE HEAT TOMATO SUCE SEPARATELY AND DIP TORTILLAS
IN SAUCE BEFORE PUTTING IN CASSEROLE)
POUR A LITTLE MEAT MIXTURE TO COVER CASSEROLE. LINE
6 TORTILLAS OVER MEAT MIXTURE, THE REST OF THE MEAT MIXTURE
THE OTHER 6 TORTILLAS, SOUP, MILK AND THEN CHEESE.
SERVE OVER CHOPPED LETTUCE

BAKE FOR 25 MINUTES AT 350

SERVES 8