

## **Cheesy Enchilada Casserole (serves 8) [2nd Place, 2012 Cook-Off]**

### **Ingredients:**

1 pound lean Ground Beef  
1 lb Onion (#3 Cone)  
2½ Cups Salsa  
15 oz Black Beans (rinsed and drained)  
¼ Cup reduced-fat Italian Salad Dressing  
2 Tbs reduced-sodium Taco Seasoning  
¼ Tsp Ground Cumin  
6 Flour or Corn Tortillas (8 inches)  
1¼ Cups of frozen Corn (optional)  
¾ Cup Sour Cream  
2 Cups shredded Mexican Cheese  
1 Cup shredded Lettuce  
1 medium Tomato

### **Cookware:**

12" EOC Skillet (Contestant)  
Saladmaster Machine  
3-Quart w/Inset

In a large skillet, cook Ground Beef and Onion over medium heat until meat is no longer pink; drain. Stir in the Salsa, Beans, Corn, Dressing, Sour Cream, Taco Seasoning, and Cumin. Spoon a generous layer of meat mixture on bottom of 2-quart baking dish. Sprinkle with grated cheese. Place a flour or corn tortilla on top of meat mixture. Layer with half of the meat mixture, and cheese. Repeat as many layers as you like. The last & final layer should be a healthy dose of grated Cheese. Cover with lid. Medium – Click – Low for 25 minutes. Let stand for 5 minutes before topping with Lettuce, Tomato and Cilantro.