

Recipe of the Week



OLD EL PASO® "HEALTHIFIED" BEEF ENCHILADA PIE

- 1 lb extra-lean (at least 93%) ground beef
 - 1 medium onion, chopped (1/2 cup)
 - 1 can (10 oz) Old El Paso® red enchilada sauce
 - ½ cup Green Giant® Niblets® frozen corn, thawed, drained
 - 1 can (4.5 oz) Old El Paso® chopped green chiles, drained
 - 1 teaspoon ground cumin
 - 1 teaspoon chili powder
 - 5 Old El Paso® flour tortillas for burritos (from 11 oz package)
 - 1 cup shredded reduced-fat Mexican cheese blend (4 oz)
 - Fat-free sour cream, if desired
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Heat oven to 350°F. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Reserve 1/4 cup enchilada sauce; set aside. Add remaining enchilada sauce, corn and chiles to beef mixture. Stir in cumin and chili powder. Reduce heat to medium-low; simmer uncovered 5 minutes.

Spray 9-inch round (2-quart) glass baking dish with cooking spray. Place 1 tortilla in casserole; top with about 3/4 cup of the beef mixture and 3 tablespoons of the cheese. Repeat layers 3 times. Top with remaining tortilla, the reserved enchilada sauce and the remaining cheese.

Bake, uncovered, 30 to 40 minutes or until hot and cheese is melted. Cool 5 minutes. Serve with sour cream.



Another great recipe from www.bv.bm