

ISSUE 51



A pinch of this & a dash of that

MEGAN'S WEEKLY RECIPES

This week:

- ENCHILADA CASSEROLE

Easy meal for a gathering!

Enchilada Casserole

INGREDIENTS

- 15-20 corn tortillas
- 1 large can enchilada sauce
also good with BBQ sauce
- ½ cup sour cream
- 2-3 cooked chicken breasts, cut into cubes or shredded
- 1 cup shredded cheese
- ½ cup sliced olives
- 2-3 green onions, diced

DIRECTIONS

1. Preheat oven to 375
2. Pour enchilada sauce into a wide bowl.
3. Dip tortillas in enchilada sauce and lay across the bottom of a large baking dish, until bottom is completely covered.
4. Spread with sour cream, and sprinkle generously with chicken, cheese, olives and green onions. Layer more tortillas dipped in enchilada sauce, layer with more fillings. Repeat until all ingredients used up, reserving a palmful of cheese. Pour remaining sauce on top of enchiladas. Sprinkle top with remaining cheese.
5. Bake for 20-30 minutes until cheese is completely melted and enchiladas are heated through.