

# Enchilada Pie

*You can use spicy enchilada sauce or add chopped hot peppers to make it more lively!*

- |       |                                      |    |           |                             |
|-------|--------------------------------------|----|-----------|-----------------------------|
| 2 lbs | lean ground beef, cooked and drained | 1  | 29 oz can | enchilada sauce             |
| 1     | med onion chopped                    | 1  | 15 oz can | refried beans               |
| 3     | ea roma tomatoes, diced              | 12 | ea        | corn tortillas              |
| ¼ cup | cilantro, finely chopped             | 2  | cups      | colby/jack cheese, shredded |

- 1 Cook ground beef in skillet. Rinse under hot water when done to remove excess fat. Replace in skillet, add chopped onions and cook for several minutes until onions start to become tender. Add the chopped tomato, cilantro and ½ cup enchilada sauce. Simmer for 10 minutes. Set aside to cool.
- 2 In a baking bowl, place 3 corn tortillas on the bottom. Coat with a layer of refried beans. Cover with ¼ of the beef mixture and ¼ of the cheese. Add 3 more corn tortillas, layer with beans, beef mixture. Cover with ⅓ of the remaining sauce and some cheese.
- 3 Repeat previous step 2 more times. All the ingredients should be in the baking dish with cheese covering the top.
- 4 Bake at 325 degrees for 45 minutes. Serve with sour cream and/or guacamole.

Servings: 10

## Cooking Times

Preparation Time: 45 minutes

Cooking Time: 45 minutes

## Degree of Difficulty

Degree of Difficulty: Easy

Oven Temperature: 325°F

## Nutrition Facts

Serving size: 1/10 of a recipe (12.2 ounces).  
 Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.  
 Nutrition information calculated from recipe ingredients.

Amount Per Serving	
<b>Calories</b>	487.2
Calories From Fat (52%)	255.73
	% Daily Value
<b>Total Fat</b> 28.11g	<b>43%</b>
Saturated Fat 12.47g	<b>62%</b>
<b>Cholesterol</b> 93.54mg	<b>31%</b>
<b>Sodium</b> 898.01mg	<b>37%</b>
<b>Potassium</b> 599.79mg	<b>17%</b>
<b>Total Carbohydrates</b> 30.05g	<b>10%</b>
Fiber 5.76g	<b>23%</b>
Sugar 3.02g	
<b>Protein</b> 26.86g	<b>54%</b>
MyPoints 11.29	