

BEEF ENCHILADA PIE

ASSEMBLE + FREEZE:

- 1 (15-oz) jar **red enchilada sauce**
- 4 (8-in) **flour tortillas**
- 2 cups **cooked Mexican shredded beef** (per my recipe or similar shredded protein)
- $\frac{3}{4}$ cup **black beans**
- $\frac{3}{4}$ cup **corn salsa or frozen corn**
- 2 cups **sautéed peppers and onions**
- 8 oz grated **Mexican-blend cheese**

1. In a 10-inch cast iron skillet or oven safe skillet, add a big spoonful of enchilada sauce and spread it all the way around the bottom of the pan. Add a tortilla, flipping it in the sauce so it gets coated in sauce. Add $\frac{1}{3}$ of the shredded beef (about $\frac{3}{4}$ cup), followed by $\frac{1}{4}$ cup black beans, $\frac{1}{4}$ cup corn salsa, spoonful of sautéed veggies and a big handful of cheese.
2. Add another tortilla and a spoonful of enchilada sauce and repeat this layering two more times.
3. Finish with the fourth and final tortilla. Top with remaining enchilada sauce and cheese. Cover tightly with foil and freeze.

COOKING INSTRUCTIONS:

OVEN

From frozen • Bake at 350°F 45-55 minutes, uncovering for the final 10 minutes, until hot and bubbly

FINISHING TOUCHES:

1. Let stand for 5-10 minutes.
2. Top with sour cream or queso, avocado, tomatoes, green onions, cilantro, lime, tortilla chips or sliced olives.

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