

# Enchilada Tex-Mex Casserole

## Ingredients:

- 1) 1 can Enchilada Sauce
- 2) 1 can yellow corn, drained
- 3) 1 can refried beans
- 4) 1 can black beans, drained and rinsed
- 5) 1 can diced tomatoes, with juice
- 6) Soft tortilla shells
- 7) 2 cups shredded cheddar cheese
- 8) Sliced black olives (provided when available)

## Directions:

- 1) Preheat oven to 350 degrees
- 2) Grease 9 x 13 baking dish
- 3) Spread half of the enchilada sauce in the baking dish
- 4) Spread half of the refried beans on half tortillas
- 5) Place bean side up in the sauce in the dish, overlapping to fit in the dish
- 6) Stir together remaining enchilada sauce, corn, black beans, and tomatoes in a large bowl
- 7) Spread half corn/bean mixture over tortillas in the dish
- 8) Sprinkle with half of the shredded cheese
- 9) Repeat layers with remaining tortillas and corn/bean mixture
- 10) Top with remaining cheese
- 11) Bake 25 minutes or until hot and bubbly
- 12) Let stand 5 minutes

