

Brian's Enchilada Casserole

1 pound ground beef

Weber Steak 'n' Chop seasoning

1 tablespoon taco seasoning

150g (a bit over 5 oz.) chopped onions

10 oz. can of mild enchilada sauce

8.75 oz. can of corn kernels, drained

1 large can black olives, drained and diced

7 oz. can Ortega mild dices green chiles
8 oz. (225g) grated Tillamook sharp cheddar
cheese (or Pepper Jack, or whatever)
12 corn tortillas

Combine ground beef, Weber seasoning, taco seasoning and onions. Fry until cooked. Remove from heat. Add enchilada sauce, corn, chiles and olives and mix well.

In purple casserole dish (7½" diameter x 4½" tall), arrange 12 overlapping corn tortillas, standing upright and evenly spaced around the side of the casserole dish.

Put about half the mixture in the middle of the dish (surrounded by the tortillas), and cover with half the cheese. Add the remaining mixture and then the remaining cheese.

It will come up most of the way up the dish, with the upper part of the corn tortillas still exposed.

Bake in 325°F oven for about 60 minutes, definitely uncovered the entire time. I put it on a lower rack to keep the exposed tortillas from being too close to the heating element and perhaps burning. Serves about 5-6.