

Bean-and-Beef Enchilada Casserole (this is a KEEPER – it's GOOD!!!)



ingredients

- 1/2 pound lean ground beef
- 1/2 cup chopped onion
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1 15-ounce can pinto beans, drained and rinsed
- 1 4-ounce can diced green chili peppers
- 1 11 oz (8-ounce) carton dairy sour cream or light dairy sour cream
- 1 11-ounce can corn with red and green peppers
- 2 tablespoons all-purpose flour
- 1/4 teaspoon garlic powder
- 8 6-inch corn tortillas
- 1 10-ounce can red enchilada sauce
- 3 (1) cup shredded cheddar cheese (4 ounces)

directions

1. In a large skillet cook the ground beef, onion, chili powder, and cumin until onion is tender and meat is no longer pink; drain. Stir pinto beans, undrained chili peppers and corn into meat mixture; set aside.
2. In a small mixing bowl stir together sour cream, flour, and garlic powder until combined; set aside.
3. Place half of the tortillas in the bottom of a lightly greased 2-quart rectangular baking dish, cutting to fit if necessary. Top with half of the meat mixture, half of the sour cream mixture, 1 cup of cheese and half of the enchilada sauce. Repeat layers (except cheese – do that at the end). Cover dish with plastic wrap; **chill in refrigerator for up to 24 hours.**
4. To serve: Preheat oven to 375F. Remove plastic wrap; cover dish with foil. Bake in preheated oven for about 45 minutes or until bubbly. Uncover; sprinkle with remaining 2 cups cheese and bake 5 minutes more. Makes 6 to 8 servings.