From the kitchen of David and Jennifer Deaven

\$Id: enchilada-casserole,v 1.1 2010/01/04 05:43:43 deaven Exp \$

5. Bake 400F 20min or until brown on top. cheese sauce, then top with (G). with bean mixture, add remaining tortillas, cover with

Vegetarian/Enchilada-casserole

Vegetarian/Enchilada-casserole

- A: 1T olive oil
 - 1 onion
 - 1c garlic, minced
- B: 1C pinto beans, refried 1/2C salsa
 - 1t oregano
- C: 3/4C milk D: 1/4C milk
- 2T flour
- E: 1 1/2C jack cheese
 F: 12 corn tortillas
- G: 3 green onions
 - 2t crushed red pepper or paprika
- 1. Oil casserole pan (9x13 inch or equivalent).
- 2. Saute (A), add (B) and mix well.
- 3. Heat (C) in saucepan, whisk in (D) and add (E), stirring over heat until thickened.
- 4. Slice (F) into triangles, lay half in casserole, cover



From the kitchen of David and Jennifer Deaven