

Corn Tortilla Casserole

Ingredients:

1 packet small soft corn tortillas (found in the Latin grocery section at the super market)

1 can of beans; black, pinto, or red beans

1 small can of chipotles in adobe sauce

1 8 oz can of crushed tomatoes

1 small can of sliced black olives

2 cups of shredded cheddar cheese

1 zucchini, slice into thin rounds

1 yellow squash, slice into thin rounds

½ red onion sliced thin

1 cup thinly sliced sweet peppers

1 jalapeno chopped fine

Salt and pepper

Preparation:

This is easy and yummy! Heat oven to 350 degrees F. Start by pouring the crushed tomatoes into a bowl. Chop up about 2 of the chipotle peppers and add to the crushed tomatoes. I like to add some of the adobe sauce as well. Set aside. In a medium size baking dish cover the bottom with the corn tortillas. Spoon some of the tomato/chipotle sauce on top of the tortillas. Lay down one layer of zucchini, then one layer of yellow squash. Cover with another layer of corn tortillas. Drain the beans and spread them on top of the corn tortillas. Put the onions and peppers on top of the beans. Put a little salt and pepper on top as well.

Spoon some of the tomato/chipotle sauce on top of the beans then cover with another layer of corn tortillas. Repeat the layers of zucchini and squash with a little sauce spread on top. Add another layer of corn tortillas.

Spoon out more of the tomato/chipotle sauce on top of the tortillas. Sprinkle the shredded cheese over the top. Drain the sliced black olives and spread them out on top of the cheese. Then sprinkle the chopped jalapeno over the top.

Place in the oven and bake about 20-25 minutes, until cheese is well melted and hot all the way through. Let set a few minutes then cut into squares and serve. Garnish with some fresh cilantro. Enjoy!