

## ● Enchilada Casserole in a Dutch Oven

### Ingredients

- 1 lb. lean ground beef
- 1 medium onion, chopped
- 1 pkg. corn tortillas
- 8 oz. sour cream
- ½ lb. cheddar cheese, grated
- 10 oz. can enchilada sauce
- 8 oz. can tomato sauce
- 3 ½ oz. can chopped green chilies
- 2 tsp. mild chili powder
- ½ tsp. garlic powder

### Optional condiments for toppings

1. Sliced olives
2. Chopped lettuce
3. Diced tomato
4. Diced avocados

### Directions

1. Cook ground beef and onions in skillet until brown, drain
2. In a large saucepan mix enchilada sauce tomato sauce, green chilies, and seasonings together and bring to a boil. Add ½ cup water to thin to desired consistency.
3. Dip 2-3 tortillas in the sauce and place in the dutch oven to start the first layer.
4. Add a small layer of meat mixture, a spoonful of sour cream, and top with cheese.
5. Continue layering evenly until ingredients are gone.
6. Cook at 350 degrees for 40 minutes.
7. Serve individual portions and top with your favorite condiments and enjoy!