



# Inland Oasis

West Side Food Pantry

## Green Chili Enchilada Casserole

Adapted by the University of Idaho Nutrition and Dietetics Students

- Prep Time: 20 mins
- Cook Time: 1 hour 10 mins
- Servings: 4 - 6

### Ingredients:

- 2 tablespoons salted butter
- 1 onion, diced
- 1 - 15oz can of green enchilada sauce
- 1 - 7oz can chipped green chilies
- 1 tablespoon adobo sauce (from can of chipotle chilies)
- 13 corn tortillas
- 4 cups freshly grated cheddar or cheddar-jack cheese
- 1 - 10oz package frozen corn, thawed
- 1 - 15oz can refried beans
- Pico de Gallo & fresh cilantro for topping

### Directions:

1. Pre-heat oven to 375°F. Melt butter in 12" skillet over medium-low heat (cast iron preferred, but if not available, any 12" skillet. If not using cast iron, grease 12" round cake pan or 9x13" rectangular cake pan). Add onion to melted butter & cook until golden brown, about 8 minutes.
2. Remove skillet from heat & stir in enchilada sauce, green chilies, & adobo sauce. Remove all but 2 tablespoons of sauce to a bowl - set aside.
3. If using cast iron, cover sauce in skillet with 4 tortillas that overlap slightly in the center & slightly come up the sides. If not using cast iron, transfer sauce to prepared baking dish & top with tortillas.
4. Top tortillas with 1¼ cup cheese & half the corn. Dollop half the refried beans on top & drizzle with ½ cup of reserved green sauce. Add 4 more tortillas & repeat layer.
5. Top with remaining 5 tortillas, green sauce, & cheese. Cover dish with foil & bake until hot & bubbly, about 35 minutes. Remove foil & bake until set, about another 10 minutes. Let stand for about 10 minutes before topping with pico de gallo & cilantro - then serve.