



RECIPE

rhino

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Lynette's

Enchilada Pie Casserole



Description:

Layers of seasoned beef, refried beans, creamy enchilada sauce, corn tortillas, and plenty of melted cheese come together in this comforting family casserole. It's an easy make-ahead meal that's perfect for feeding a crowd.

INGREDIENTS

- 1 lb ground beef
- 1 can refried beans
- ½ cup fresh minced onion (optional)
- Salt and pepper, to taste
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 small can mild enchilada sauce
- ¼ cup milk
- 18 corn tortillas
- ¾ lb Monterey Jack cheese, grated
- ¾ lb Cheddar cheese, grated
- Sour cream, for serving
- Diced tomatoes, for serving

RHINO TIP



Let the casserole rest for 10–15 minutes after baking before cutting into squares. This helps the layers set up properly and makes serving much easier.



PREP TIME
20 min



BAKE TIME
40 min



TOTAL TIME
1 hr



YIELD
8–10
servings

STEP-BY-STEP INSTRUCTIONS



Prepare the filling.

Preheat the oven to 350°F. In a large skillet over medium heat, brown the ground beef and optional minced onion until the beef is fully cooked. Drain excess grease if needed.

Season and make the sauce.

Stir in the refried beans and season with salt and pepper to taste. Add the cream of mushroom soup, cream of chicken soup, enchilada sauce, and milk. Stir until well combined and heated through.

Assemble the first layer.

Place 6 corn tortillas in the bottom of a greased 13×9-inch baking dish. Spread half of the meat mixture evenly over the tortillas and sprinkle with one-third of the cheese.

Add the second layer.

Place another 6 tortillas over the cheese. Spread the remaining meat mixture evenly over the tortillas and sprinkle with another one-third of the cheese.

Finish the casserole.

Top with the remaining 6 tortillas and sprinkle the remaining cheese evenly over the top.

Bake and serve.

Bake for 40 minutes, or until hot and bubbly and the cheese is melted. Let cool for 10–15 minutes before cutting into squares. Serve with sour cream and diced tomatoes.

TIPS & VARIATIONS



Top each serving with sour cream and diced tomatoes for the classic presentation.



Add sliced black olives or diced green chiles for extra Tex-Mex flavor.



Prepare the casserole a day ahead, cover, and refrigerate until ready to bake.



Leftovers reheat well and make excellent next-day lunches.



Substitute ground turkey or shredded chicken for the ground beef if desired.



Family favorites, one recipe at a time.

