

From Real Estate to Recipes!

SEPTEMBER FEATURE RECIPE

Sour Cream Enchilada Casserole

Ingredients:

- 1 Cup Water
- 2 TBS Picante Sauce plus 1/4 Cup Picante Sauce
- 12 Corn Tortillas
- 2 lbs. Ground Beef
- 1 Onion Chopped
- 1 1/2 tsp. Salt
- 1/8 tsp. Pepper
- 2 TBS. Ground Cumin
- 1 TBS. Chili Powder
- 1 Can Black Olives Sliced
- 1/2 Cup Butter
- 1 1/2 Cups Milk
- 2 TBS. Flour
- 16 oz. Sour Cream (Not Low Fat!)
- 2 Cups Shredded Cheddar Cheese



Directions:

1. In shallow dish, mix water & 2 TBS picante sauce. Place tortillas in mixture for 5 min, drain.
2. Brown onion & ground beef in heavy skillet then drain. Stir in salt, pepper, cumin, chili powder, garlic powder, olives, & 1/4 cup picante sauce. Simmer for 5 minutes.
3. In heavy sauce pan melt butter over low heat. Add 2TBS flour stir in until smooth. Cook 1 min stirring constantly. Gradually stir in milk & cook over medium heat stirring constantly until bubbly & thickened. Remove from heat & add sour cream until well blended.
4. Place 1/2 the tortilla in a 9x13 baking dish. Pour 1/2 sour cream mixture over tortillas, spoon 1/2 meat mixture evenly over the sour cream, sprinkle 1/2 of cheese over meat mixture.
5. Repeat layers with the other half of ingredients. Bake in preheated 375 degree oven for 25 minutes. Let sit a few minutes before cutting.