



## Enchilada Pie

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*Recipe Source: Set for Life by Jane Merrill and Karen Sunderland*

### **Ingredients:**

1 pound extra lean ground beef or lean ground turkey  
1 large onion, diced  
1-2 cloves of garlic, diced  
1 10oz can enchilada sauce, mild or hot  
1 28 oz can tomatoes, slightly blended  
1 8oz can tomato sauce  
½ tsp salt  
1 tsp chili powder  
½ can olives (drained); sliced  
Corn tortillas  
½ cup shredded sharp cheddar cheese

### **Steps:**

- Brown ground beef or turkey, onion and garlic. Add enchilada sauce, tomatoes, tomato sauce, salt, and chili power. Simmer uncovered for 20 minutes. Add olives. Put ½ cup to 1 cup of sauce in the bottom of a large 9x13 inch baking dish or two smaller ones. Line pan with half the tortillas. Cover with half the sauce mixture. Repeat with tortillas and sauce. Top with cheese. Cover. Bake in a 350° oven for 25-30 minutes until hot and bubbly.

*Tips from the Test Kitchen: Add spices like cumin or chiles in adobo. Spice it up or down, according to your liking!*

**Nutritional Facts:** per serving Calories: 378, Carbohydrates: 34 grams, Protein: 31 grams, Total Fat: 15 grams, Saturated Fat: 3 grams, Cholesterol: 79 mg, Sodium: 1569 mg, Fiber: 8 grams, Total Sugars: 14 grams.