

# Vegetarian Enchilada Casserole

Online Recipe by Tamale Parlor

Yield: 8 servings. Prep Time: 20 minutes. Cook Time: 45 minutes. Difficulty: Easy.

## Ingredients

- 2 Tbsp oil
- 2 cloves garlic, minced
- 1 onion, chopped
- 1 jalapeno pepper, seeded and minced
- 2 c diced zucchini
- 2 c packed coarsely shredded fresh spinach
- 1 c frozen whole kernel corn
- 1 can (4 oz) diced green chile peppers
- 1 can (6 oz) sliced black olives
- 2 ½ c Progresso Tamale or store Enchilada Sauce
- 12 6" corn tortillas
- 8 oz shredded Monterey Jack cheese
- 8 oz shredded cheddar cheese

## Preparation & Serving

- Preheat oven to 350 degrees. Lightly oil 9x13" baking dish. Add oil to skillet and brown onion, garlic, and jalapeno. Add zucchini and cook 5 minutes or until tender.
- Add spinach and corn. Cook and stir until spinach wilts. Turn off heat and add diced green chile peppers.
- Dip 6 tortillas in the enchilada sauce and place them in the prepared baking dish, overlapping as needed to cover the bottom of dish. Place half of the vegetable mixture on top of the tortillas. Top with half the cheese. Layer with another 6 tortillas dipped in enchilada sauce and the rest of the vegetable mixture. Drizzle with remaining enchilada sauce. Sprinkle with remaining cheese and olives.
- Cover with foil and bake for 30 minutes. Uncover and continue baking for an additional

15 minutes, or until the casserole is bubbling and the cheese is melted. Serve with sour cream and salsa.



A 30<sup>th</sup> Anniversary Recipe