

Green Enchilada Pie



INGREDIENTS (Serves 4 to 6)

- 1 14.5-ounce can cream of mushroom soup
- 1 4-ounce can diced green chilies
- 5 ounces fresh spinach, washed
- ½ tablespoon ground cumin
- ¼ bunch cilantro, roughly chopped
- 6 ounces sour cream
- Salt and pepper to taste
- ½ bunch green onions, diced
- ½ pound cheddar cheese, shredded
- 12 6-inch corn tortillas

PREPARATION

1. Preheat oven to 350 degrees F.
2. In a food processor or with a stick blender, puree the soup, green chilies, spinach, cumin, cilantro, sour cream, salt and pepper until smooth.
3. Assemble the enchilada pie in an oiled 12-inch cast iron skillet or oven-proof casserole dish as follows:
 - a. Layer one cup of the soup mixture on the bottom of the pan.
 - b. Place 3 corn tortillas on top of the mixture, sprinkle with ¼ of the shredded cheese and 1/3 of the green onions.
 - c. Repeat the process with 3 more layers of soup mixture, tortillas, cheese and green onions.
 - d. Top with the remaining cheese.
4. Bake in the oven for 25-30 minutes. The sauce will be bubbly and the cheese golden brown. Let rest for 10 minutes before slicing.

Green Enchilada Pie

SHOPPING LIST

Produce

Fresh spinach

Green onions

Fresh cilantro

Grocery

14.5-oz. can of cream of mushroom soup

4-oz. can diced mild green chilies

12 6-inch corn tortillas

Dairy

6 oz. sour cream

8 oz. shredded cheddar cheese

Spices/Seasonings

Ground cumin

SERVING SUGGESTION

Serve with Mexican or Spanish rice, guacamole and tortilla chips or jicama coleslaw.

NUTRITIONAL INFORMATION

Per Serving: 281 calories, 17 g. fat, 40 mg. cholesterol, 23 g. carbohydrate, 3 g. dietary fiber, 11 g. protein, 478 mg. sodium

The nutritional values and information provided are approximations.

This Rush Hour Recipe courtesy of:

St. Peter Food Co-op • St. Peter, Minn.

