



## ENCHILADA CASSEROLE

A Mexican cuisine favorite made with Casa meatballs and the perfect blend of spice.

**Yield:** 8-10 Servings



## INGREDIENTS

1 C	grated colby jack cheese
18 Unit	Corn Tortillas
1 Unit	28oz Enchilada sauce
1 1/2 tsp.	Ground cumin
1 Unit	Red Onion, finely chopped
39 Unit	1 1/2lbs Frozen, fully cooked meatballs, thawed

## DIRECTIONS

- 1 Preheat oven to 350 degrees.
- 2 Crumble meatballs into a large frying pan.
- 3 Stir in onion and cumin.
- 4 Saute for 6–8 minutes, or until onion is tender.
- 5 Place enchilada sauce in a round container deep enough to hold it, and wide enough to dip the tortillas.
- 6 Dip both sides of each tortilla liberally in the enchilada
- 7 Cover the bottom of a 9 x 13-inch pan prepared with nonstick cooking spray with 6 dipped tortillas. (Tortillas will overlap a little.)
- 8 Sprinkle half the meatball mixture and one-third of the cheese over it and cover with 6 more tortillas dipped in sauce.
- 9 Sprinkle remaining meatball mixture and one-third of the cheese over tortilla layer.
- 10 Cover with the remaining tortillas dipped in sauce.
- 11 Pour remaining sauce evenly over tortillas and sprinkle remaining cheese on top.
- 12 Bake for 25 minutes.