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## TO SERVE CADETS - RECIPES

### Enchilada Casserole

**Yield:** Makes approximately 120-160 servings.

**Ingredients:**

- About 100 corn tortillas cut into wedges
- 4 #10 cans vegetarian refried beans
- 4 #10 cans mild enchilada sauce
- 10 – 20 lbs. ground beef, browned
- 2 large onions, finely chopped
- 5 lbs. cheddar cheese
- 5 lbs. Monterey jack cheese

1. Spray Pam on 4 aluminum hotel pans.
2. Pour about 1 cup of enchilada sauce into each pan and shake the pan to spread the sauce over the entire bottom of the pans.
3. Put 1/3 of the cut tortillas over the bottom of the 4 pans.
4. Put 1/2 of the refried beans over the tortillas into the 4 pans. Spread ½ of the browned hamburger and ½ of the chopped onions over the beans and then pour about 1/3 can of enchilada sauce over the hamburger.
5. Repeat the process with the cut tortillas, the refried beans, the hamburger, the onions, and the enchilada sauce.
6. Mix the cheeses together and spread evenly over the top of the casseroles.
7. Spray the top of aluminum lid or foil and close the pan. Bake at 350 degrees for 1 to 1 ½ hours.
8. Consider serving the casserole with tortilla chips on the side.
9. Special note: Tortilla chips or broken taco shells can be used instead of corn tortilla wedges. This is an excellent dish to serve the day after having a Taco & Burrito Bar; It allows use of any possible leftovers.

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