

BLACK BEAN TORTILLA CASSEROLE

Ingredients:

- 1 ½ cups coarsely chopped onion
- 2 garlic cloves, minced
- 1 large red pepper and 1 large green pepper, chopped
- 1/2 cup picante sauce
- 1 1/2 teaspoons ground cumin
- 2 (15-16 ounce) cans black beans, drained
- 2 (14.5 ounce) cans Mexican style stewed tomatoes, undrained, chopped
- 12 (6 inch) corn tortillas
- 3 cups shredded monterey jack cheese

Method

1. Coat a skillet with cooking spray. Saute onion and garlic over medium heat for 4 minutes. Add bell peppers and saute 3 minutes. Add picante sauce, cumin, black beans and tomatoes and cook 5 more minutes, stirring occasionally. Remove from heat.
2. Coat a 13X9 inch baking dish with cooking spray. Spoon 1 1/2 cups bean mixture into dish. Arrange 6 tortillas in a single layer over beans.
3. Spoon ½ of the remaining bean mixture over the tortillas. Top with 1 ½ cups of cheese. Arrange remaining 6 tortillas over the cheese. Top tortillas with remaining bean mixture.
4. Cover dish and bake at 350° F for 25 minutes. Uncover and top with remaining cheese, and bake for another 5 to 7 minutes or until cheese melts.