

Easy Enchilada Casserole Cooking With George Tina

The Perfect Dinner Recipe: Easy Enchilada Casserole

Are you tired of spending hours in the kitchen trying to prepare a delicious and satisfying meal for your family? Look no further, as we bring you an amazing recipe that will save you time and effort without sacrificing flavor. Get ready to try the Easy Enchilada Casserole, a mouthwatering dish that will become a staple in your weekly menu.

Cooking With George Tina

In this article, we will guide you through the process of making the Easy Enchilada Casserole, providing step-by-step instructions and tips from renowned chef duo George and Tina. With their expertise, you'll be able to create a dish that impresses even the toughest critics.

Making the Easy Enchilada Casserole

This casserole is not only delicious but also incredibly easy to make. First, let's gather the ingredients you'll need:



Easy Enchilada Casserole: Cooking With George & Tina by George Puckett (Kindle Edition)

★★★★☆ 4.4 out of 5

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- 1 pound of ground beef
- 1 onion, chopped
- 2 cloves of garlic, minced
- 1 can of enchilada sauce
- 1 can of black beans, drained and rinsed
- 1 can of corn
- 1 can of diced tomatoes
- 1 package of corn tortillas
- 2 cups of shredded Mexican blend cheese
- Salt, pepper, and other desired spices

Once you have gathered all the ingredients, it's time to start cooking. Follow these easy steps:

Step 1: Prepare the Meat Filling

In a large skillet, cook the ground beef over medium heat until browned. Add the chopped onion and minced garlic, and sauté until the onion becomes translucent. Season with salt, pepper, and any other desired spices to enhance the flavor.

Step 2: Layer the Casserole

Preheat your oven to 375°F (190°C). In a baking dish, spread a thin layer of the enchilada sauce to prevent sticking. Place a layer of corn tortillas on top, followed by half of the meat filling, half of the black beans, half of the corn, half of the diced

tomatoes, and half of the shredded cheese. Repeat this layering process for the remaining ingredients, ending with a final layer of tortillas and cheese on top.

Step 3: Bake and Serve

Cover the casserole dish with aluminum foil and bake in the preheated oven for approximately 20-25 minutes. Remove the foil and cook for an additional 10-15 minutes, or until the cheese is melted and bubbly. Once cooked, let the casserole cool for a few minutes, then serve with a side of sour cream, guacamole, or salsa for added flavor.

Why Choose the Easy Enchilada Casserole?

The Easy Enchilada Casserole is a perfect choice for busy individuals or families who want to enjoy a flavorful homemade meal without spending hours in the kitchen. Its simple preparation and delicious taste make it a crowd-pleaser for any occasion.

In

With the Easy Enchilada Casserole recipe, you can add a touch of Mexican cuisine to your dinner menu with minimal effort. Impress your loved ones with this sensational dish and savor every bite. Enhance your cooking skills and make your weeknight meals enjoyable and stress-free with this amazing recipe from the talented duo George and Tina. Give it a try today!



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Here's a great Mexican influenced Casserole. I say influenced because I'm not sure if they have casserole dishes in authentic Mexican Cuisine.

However, it is tasty and it has the right ingredients. You can make it mild or hot. You could add some jalapenos to the mix if you really want it hot.

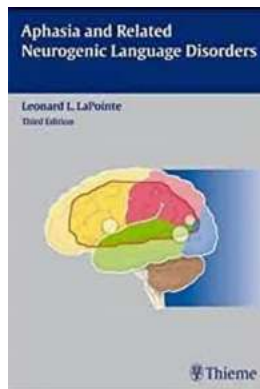
This dish is large enough to dine on three or four times for a couple or one good size serving for a family of four.

Bon Appetit



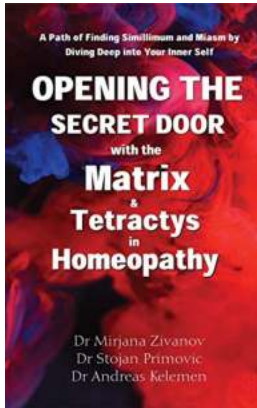
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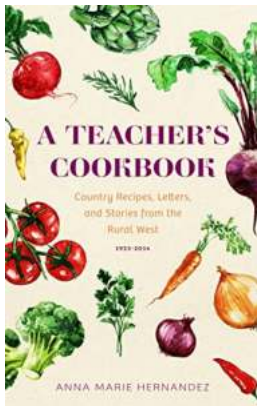
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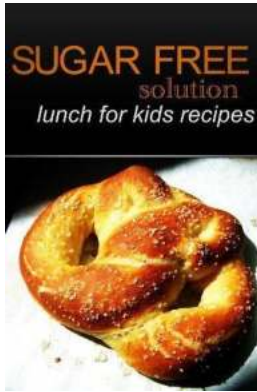
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