

Esther's Enchilada Casserole

- 1 large can enchilada sauce
- Meat of choice
- Garlic, salt, onion, cumin & oregano to taste
- 1 teaspoon vinegar
- Corn tortillas
- Shredded cheese



1. Heat oil in skillet and fry tortillas until just a little crisp. Set aside on paper towels to drain. We often omit this part.
2. Cook meat, seasoning to taste.
3. Bring enchilada sauce and vinegar to a simmer.
4. Wet tortillas in sauce and layer in bottom of casserole dish. Add meat and cheese. Spoon sauce on top.
5. Repeat layering tortillas, meat cheese until dish is full.
6. Top with one last tortilla layer and pour sauce on top.
7. Cover and cook at 325° for 35-45 minutes.

Store leftovers in a sealed container.