



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 25 to 30 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Quesadilla Casserole

- 12 (6 inch) corn tortillas
- 1 lb. ground beef
- 2 tsp chili powder
- 1 tsp cumin
- 1/2 tsp oregano
- 1 tsp garlic powder
- 1 ½ cup green or red pepper, diced
- 1 cup corn, canned or frozen
- 1 can (15 oz.) black beans, drained
- 3 ½ cups salsa
- 2 cups shredded Mexican blend cheese

INSTRUCTIONS

1. Preheat the oven to 375 F. Spray a large casserole dish (9x13 inch) with nonstick cooking spray.
2. In a large skillet on medium-high heat, brown beef; drain. Stir in the seasonings. Add the black beans, diced peppers, and corn to the beef and mix well. Reduce heat to low and simmer 5 min.
3. In the casserole dish, place four tortillas into the bottom – it is helpful to break some in half to cover the entire bottom area.
4. On top of the tortillas, spread 1 cup of the salsa, 2/3 cup of the cheese, and half of the meat, bean, corn and pepper mixture.
5. Repeat steps 3 and 4.
6. For the last layer, place the remaining four tortillas and spread 1.5 cups of salsa and the remaining 2/3 cup cheese on top.
7. Bake in oven for 35-40 minutes or until the cheese is golden brown on top.
8. Let rest for 5 minutes before serving. Enjoy!

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info@convivium-dbq.com

563.557.2900

2811 Jackson St. Dubuque, IA 52001

