

## Cheesy Chorizo Enchilada Pie



### Ingredients

1 lb chorizo sausage	1 medium onion, chopped
1 clove garlic, chopped	1 can kidney or pinto beans, drained
½ tsp ground cumin	½ tsp ground coriander
½ tsp salt	? cup light sour cream
? cup salsa verde	1 cup shredded cheddar cheese, divided
10 Azteca® corn or flour tortillas	Limes
Cilantro	Red Onion

### Directions

Preheat oven to 375°

Remove chorizo from the casings and fry in a medium sauté pan until fully cooked (5-7 minutes); drain fat.

Add onions and garlic and cook over medium heat for another 5 minutes until softened and translucent. Add drained beans, cumin, coriander, and salt and cook additional 5 minutes. Remove from heat.

Stir together salsa verde, sour cream and ½ cup of shredded cheese.

To assemble casserole, lightly grease a 9 by 13 inch pan.

Layer 5 tortillas so that they overlap and cover the bottom. (It's OK if the tops stick over the side of the

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pan.) Place half of the meat mixture on top of the tortillas. Cover with another layer of tortillas and remaining meat mixture. Sprinkle with remaining cheese.

Bake in preheated oven approximately 20 minutes until cheese bubbles.

Garnish with any or all of the following: sour cream, limes, cilantro, red onion, chopped jalapenos and sliced avocados.