



## RECIPE OF THE MONTH

**RECIPE FOR:** BURRITO PIE

### INGREDIENTS:

2 LBS GROUND CHUCK	1 CAN DICED GREEN CHILIE PEPPERS (DRAINED)
1 ONION CHOPPED ( ABOUT 1 CUP)	1 CAN BLACK OLIVES (SLICED & DRAINED)
2 TEASPOONS MINCED GARLIC	12 (8INCH) FLOUR TORTILLAS
2 (16 OZ) CANS REFRIED BEANS	2 CUPS SHREDDED COLBY CHEESE
1 (16OZ) JAR TACO SAUCE	
1 CAN ROTEL TOMATOES	

### DIRECTIONS:

1. Cook ground chuck in large skillet until with onions and garlic until beef is browned breaking up all lumps ; Remove grease.
2. Stir in taco sauce, beans , rotel, chilie peppers, and olives.
3. Reduce heat and simmer until slightly thickend with no extra liquid. (30-40 minutes)
4. Layer according in a 9 x13 baking dish (repeat 3 times); 1. meat mixture, 2. 3 tortillas, 3. cheese
5. Bake until cheese is bubbly and slightly browned (20-30 minutes)

### NOTES:

Can be assembled up to 1 day ahead and chilled, covered. Let statnd at room temperature 30 minutes before baking.