



## RECIPE OF THE MONTH

**RECIPE FOR: FIRECRACKER CASSEROLE**

### INGREDIENTS:

**2 LBS GROUND BEEF OR TURKEY**

**1 MEDIUM ONION, CHOPPED**

**1 CAN BLACK BEANS, RINSED & DRAINED**

**1 – 2 TBLS CHILI POWDER**

**2-3 TSPS GROUND CUMIN**

**½ TSP SALT**

**4 FLOUR TORTILLAS (6 INCH)**

**1 CAN ROTEL TOMATOES**

**1 CAN CONDENSED 98% FAT FREE CREAM OF MUSHROOM SOUP(UNDILUTED)**

**1 -2 CUPS SHREDDED MEDIUM CHEDDAR CHEESE**

### DIRECTIONS:

- 1. COOK ONION AND BEEF UNTIL TENDER AND NO LONGER PINK; DRAIN . ADD CHILI POWDER, CUMIN, SALT, AND BEANS.**
- 2. POUR MIXTUE INTO A GREASED 9X13 BAKING DISH. PLACE TORTILLAS OVER THE TOP.**
- 3. COMBINE TOMATOES AND SOUP ; POUR OVER TORTILLAS.**
- 4. SPRINKE WITH CHEESE AND BAKE, UNCOVERED AT 350 DEGREES FOR 25-30 MINUTES OR UNTIL BUBBLY AND HEATED TROUGH.**