

Creamy Enchilada Casserole

March 30th, 2022

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:30

Enchilada Casserole is more Tex-Mex than Mexican food. This is an easy recipe that can be prepared in advance and then refrigerated in the casserole dish, up to 1 week. The crème fraiche or Greek yogurt will make the sauce creamy, while the jalapeno peppers will bring just a hint of heat.

Ingredients:

12 (6 inch) Corn Tostadas
1 Pound Chicken, grilled and shredded or 1 Pound Ground Beef, grilled and drained.
1 Large Pimento, oven roasted then chopped
4-6 Ounces Sweet Corn, pan roasted
1 Can (15 ounce) Black Beans, rinsed and drained
1 Scallion, sliced thin and on the bias
8 ounces Cheddar Cheese, shredded
1 Sprig of Cilantro, as a garnish

Sauce

2 Tablespoons Olive Oil
1/2 Pound Tomatillos, oven roasted then blended
4 Tablespoons Red Onion, finely chopped
20 to 30 Cherry Tomatoes or 1 Large Roma Tomato
1/2 Teaspoon Smoked Paprika
1/2 Teaspoon Ground Cardamom
1/4 Teaspoon Ground Cumin
2 Cloves Garlic, minced or 1/2 Teaspoon Garlic Powder
1 Can (8 ounce) Tomato Sauce
1 Can (4 ounce) Diced Mild Green Chile Peppers, drained
4 Pickled Jalapeno Peppers (add more or less to taste), seeds removed and finely chopped
1/4 Cup (4 ounces) Crème Fraiche or Plain Greek Yogurt
3 Tablespoons Cilantro, finely chopped
1/4 Teaspoon Table Salt

Directions:

Place a sauté pan over medium high heat. Add 1 Teaspoon Olive Oil.
Sweat the Onion until it turns translucent.
Add another Teaspoon of Olive Oil and sauté the Tomatoes until they start to come apart.
Meanwhile, in a blender, mix the Roasted Tomatillos, Pickled Jalapenos, and the Tomato Sauce.

Add the Smoked Paprika, Cumin, Cardamom, and Garlic to the sauté pan and stir for about a minute, until it becomes fragrant.

Add the Diced Mild Chili Peppers and reduce the heat to medium low.

Stir in the Tomatillos/Jalapeno/Tomato Sauce mix to the sauté pan.

Mix well and simmer the Sauce for about 5 minutes.

Remove the Sauce from the heat, then stir in the Crème Fraiche (or Greek Yogurt) and the Chopped Cilantro.
Stir well.

Preheat the Oven to 350° Fahrenheit.

In an 8x8 Casserole pan, ladle a couple of tablespoons of Sauce. Spread the Sauce to cover the bottom of the pan.

Cover the bottom of the pan with a layer Tostada Shells.

Add another layer of Sauce on top of the Tostada Shells.

Add layers of Shredded Chicken (or Ground Beef), Black Beans, Pimento, Corn, and a hand full of Sliced Scallions.

Add another layer of Sauce and then top with Shredded Cheese.

Cover with another layer of Corn Tostadas.

Repeat the layers until you fill the pan and/or run out of ingredients.

The final layer should be Tostadas, covered in Sauce, covered with Shredded Cheese.

Bake for 25 minutes or until the liquid bubbles and the Cheese begins to brown.

Garnish with a handful of sliced Scallions and a sprig of Fresh Cilantro.