

Mexican Enchilada Pie

We LOVE this dish. We LOVE this dish. Oh, how we LOVE this dish!

It's so easy to assemble, so fast to cook and it's a trusted crowd pleaser. We serve this dish for casual weeknight dinners, we offer it up on the weekends when we entertain, and we especially LOVE to take this one-pot dish to potlucks because it saves us from a jam in the kitchen at the last minute. For this beloved dish, simply assemble ahead of time and plug in the probe 25 minutes before dinner is to be served. Garnish with a flurry of cilantro and voila! Entertaining made easy? Yeah baby! And of course, the yum factor is off the hook!

2 cans Hatch enchilada sauce (1 red enchilada sauce and 1 green chili enchilada sauce (medium or mild according to taste preference), or 2 jars (365 brand) red enchilada sauce

Two 15 oz cans black beans (or 1 large 1lb 13 oz can)

One 15 oz can pinto beans

2 Tbsp cumin

1 tsp garlic powder

1 tsp onion powder

salt and pepper

1/2 large onion, quartered and sliced (cone #2)

1 medium yellow squash, or zucchini, grated (cone #2)

1 medium carrot, grated (cone # 2)

1/2 pkg organic corn tortillas (7 tortillas), preferably organic (We like Food for Life sprouted tortillas)

One 7.1 oz block of medium cheddar style cheese or pepper jack, grated (Cone #1) (Daiya)

One 8 oz container Bitchin' Sauce, original flavor (optional)

1 bunch cilantro, chopped, for garnish

Preheat electric oil skillet (EOS) to 350 degrees. (See note below)

Combine the enchilada sauce(s) into a small bowl. Set aside.

Drain and rinse the beans. Combine in bowl with cumin, garlic powder, onion powder, salt and pepper to taste.

Grate the onion, squash or zucchini, and carrot into preheated electric oil. Pour 1/3 of the enchilada sauce over the grated veggies. Place 3 corn tortillas evenly on top of the sauce, followed by 1/2 of the beans and 1/3 of the enchilada sauce. Place 3 more corn tortillas, then 1/2 beans, then remaining 1/3 enchilada sauce, then 1 container Bitchin' sauce spread evenly, then top with grated cheese. Cover and insert the probe into the Electric Oil Skillet. Make sure temperature gage is set at 350 degrees. When the valve clicks "robustly", reduce heat to 180 degrees. Total cook time is about 20 minutes. Or until hot and cheese is melted. Garnish before serving with chopped cilantro.

NOTE: If using large 11-inch skillet, place on medium-low heat with lid. Cook for about 20 minutes, or until warmed through and cheese is melted. Check after 10 min and reduce heat to low if necessary. Garnish with cilantro just before serving. Serves 8-12

TIP: You can play around with the seasoning for the beans. Sometimes we embellish with coriander, smoked paprika, oregano and/ or chili powder added to the basic recipe, ONLY, if the mood strikes.