

CHICKEN OR BEEF ENCHILADA CASSEROLE

F EASY

Last Modified: 05/02/2016

PREP: 15 Min
COOK: 30 Min
OVEN: 375

MEXICAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Shredded Deli Roast Chicken	Cooked
OR			
1	Pound	Ground Round (85 / 15)	Browned
4	Stalks	Green Onions (Greens & Whites)	Chopped
1	14 1/2 Oz	Can Black Beans (Drained)	Rinsed
1	14 1/2 Oz	Can Red Enchilada Sauce (Old El Paso)	
1/2	Cup	Salsa (Mild / Medium / Hot)	
1	16.3 Oz	Tube Refrigerated Biscuits	
4	Oz	Mexican Blend Cheese	Shredded

OPTIONAL GARNISHES

1/3	Cup	Sliced Black Olives	Rinsed
1/2	Cup	Ripe Tomatoes (Seeds & Gel Gone)	Diced
1/4	Cup	Jalapeno Peppers (Seeded)	Diced
1/2	Cup	Iceburg Head Lettuce	Shredded
1/2	Cup	Salsa (Mild / Medium / Hot)	
1/2	Cup	White Onions	Diced

PREPARATION

FACTOID	This is so quick, easy and tasty to make - make it the night before, refrigerate and toss it into the oven when you get home.
TOOLS	1) Medium Non-Stick Skillet 2) 9" x 9" Baking Dish
PREP	DISH 1) Preheat the oven to 375 degrees with a rack near the center. 2) Thinly slice the Green Onion Whites and set them aside. 3) Coarsely slice the Green Onion Greens and set them aside. 4) Open, drain & rinse the Black Beans and set them aside. 5) Separate the Biscuits, cut each into 8 pieces and set them aside. 6) Spray the casserole dish with non-stick cooking spray.
1	In a medium non-stick skillet over medium high heat, add in the Enchilada Sauce, Black Beans, Salsa, Green Onion Whites and Chicken and cook until hot while stirring, 3 to 4 minutes.
2	Add in the Biscuit pieces one at a time while stirring gently until all are coated with the sauce. Pour the mixture evenly into the baking dish and shake to settle.
3	Bake, uncovered for 25 minutes or until the Biscuits are deep golden brown
4	Sprinkle the Shredded Cheese evenly over the top and bake for another 5 minutes or until the Cheese is melted.
SERVE	Sprinkle the top with the sliced Green Onion Greens and Serve while hot with any optional garnishes you like on the side.