

W.O.W. Enchilada Casserole

- TJ's Olive Oil (for pan)
- 1 bottle TJ's Enchilada Sauce
- 1 package TJ's Frozen Carne Asada, heated to package directions
- 6 TJ's Green Onions, sliced, green tops preserved for garnish
- 2 tbsp TJ's Sliced Jalapeños, minced
- 1 can TJ's Sliced Black Olives
- 1 package TJ's Corn Tortillas, cut into strips
- 1 package TJ's Mexican Shredded Cheese Blend
- 2 TJ's Avocados, sliced

Pre-heat the oven to 450°. Swab bottom of a baking dish (appx. 8" x8") with olive oil & a small amount of enchilada sauce; set aside. In a bowl, mix carne asada, green onions, jalapeños and 3 tbsp of sliced olives together with a small amount of enchilada sauce. Cover bottom of dish with a layer of tortilla strips. Top with half of carne asada mixture, followed by a small amount of sauce and about one-fourth of the cheese. Repeat second layer in the same order. Top second layer with strips of tortillas, remainder of sauce and remainder of cheese. Garnish with remainder of olives and green onion tops. Place in oven and bake until cheese is melted, the edges are browned and sauce is bubbly; about 20-30 minutes. Remove from oven and sit for 10 minutes before cutting. Top with slices of Avocado. WOW! Enjoy.

Serves: 6-8

Cooking Time: 30-40 minutes

TRADER JOE'S