

Tortilla Black Bean Casserole

Prep time: 20 minutes

Cooking time: 25 minutes

Yields: 12 servings

Ingredients:

2 1/2 cups salsa

1 cup chopped onion

1 cup fresh or frozen corn kernels

1 cup diced zucchini

1 cup diced squash

1 cup chopped red bell pepper

1 tablespoon minced garlic

2 teaspoons chili powder

1 teaspoon ground cumin

2 (15-ounce) can black beans

1 (4-ounce) can chopped green chiles

12 (6-inch) corn tortillas

2 cup (4 ounces) shredded Monterey Jack cheese

Directions:

Preheat oven to 350°.

- To prepare casserole, heat a large nonstick skillet over medium-high heat. Lightly coat pan with cooking spray. Add 1 cup onion, corn, zucchini, squash and bell pepper; sauté 6 minutes or until tender. Add next 5 ingredients (through green chiles); sauté 2 minutes or until thoroughly heated. Remove from heat.
- Spread 1/2 cup salsa over the bottom of a 13 x 9-inch baking dish coated with cooking spray. Arrange half of tortillas over salsa. Spoon 2 cups veggie mixture evenly over tortillas. Top with 3/4 cup salsa. Sprinkle with 1/2 cup of each cheese. Repeat layers, starting with remaining tortillas and ending with remaining cheeses. Bake at 350° for 25 minutes until bubbly.

Chef Mat Shalenko

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