

## Enchilada Pie

1 pound ground Turkey (*Ground Pork could be used too*)

1 onion, chopped

1 (14 1/2-ounce) can cream of mushroom soup

2 small cans diced green chilies

1 (14 1/2-ounce) can whole tomatoes, crushed

1 (14 1/2-ounce) can tomato sauce

Vegetable oil

1 package (6 tortillas) corn tortillas

1 package (2 cups) shredded Colby jack cheese

Preheat the oven to 350 degrees F.

**Brown the meat and onion together, drain.** In a saucepan, cook the soup, chilies, crushed tomatoes, and tomato sauce. Add the browned meat and simmer on low heat. In a frying pan heat a

little vegetable oil and heat the corn tortillas until they are warm but still soft.

Place 4 of the warmed tortillas in the base of a casserole dish and top with 1/2 of the meat mixture. Sprinkle with 1/2 of the cheese. Repeat the layers, starting with the final 2 tortillas, meat mixture and remaining cheese. Bake for 30 minutes.