

# Tortilla Casserole

- [chilli con carne](#) [1]
- [corn tortillas](#) [2]
- Vidalia onion, chopped
- cheddar cheese, shredded
- chopped green chiles (canned OK)

Get a glass or Pyrex casserole dish.

Get enough corn tortillas to cover the bottom of the dish. Rub the chilli on one side of each tortilla, place that side onto the bottom of the casserole dish, and cover the top with a layer of chilli.

Once one layer of tortillas have been placed, sprinkle some of the chopped onion over the chilli.

Generously sprinkle cheddar cheese next.

Finally, scatter some chopped green chiles over the cheese.

Repeat layers until done -- tortillas, chilli, onion, cheese and chiles.

Cover loosely with tin foil (foil should be tented so the cheese does not melt to it).

Bake at 350 degrees Fahrenheit for 30 to 40 minutes.

Preparation time: ~60 minutes

– [Subscriptions \(1\)](#)

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**Links:**

[1] <http://kitchen.unseelie.org/.18>

[2] <http://kitchen.unseelie.org/.257>