

K's Kitchen: Tortilla Black Bean Casserole

By Kathryn Reed

A few dishes I know how to make by memory, though this actually means it's never made the same way twice. Such is the case with the tortilla black bean casserole.



I just made it. And then I thought I would go see what I do differently from the recipe. That's always an interesting revelation.

I have not been putting cumin in my mixture. I must remember to remedy that next time I make the recipe. And I seldom put in tomatoes because I put in more picante sauce than the recipe calls for.

Unfortunately, I don't remember where I originally got the recipe. Maybe I have adjusted it enough to call it my own creation.

What I like about this medley of food is the spiciness can be adjusted depending on who else is at the table, it feeds a lot of people and it tastes even better the next day. Plus, it freezes well for leftovers down the road. Even better, it's easy and fast to make.

The cheese can be whatever you like. If you have bigger tortillas, just wing it. When I have fresh cilantro I throw it into the mix or on top or serve on the side – or all of the above. Sour cream and avocado go with most any Mexican dish.

For a complete meal I like to serve it with Spanish rice and a

green salad.

Tortilla Black Bean Casserole

1 medium-large onion, chopped

1 green pepper, chopped

1 16oz. jar picante sauce

2 cloves (at least) garlic, minced

2 tsp ground cumin

2 15 oz. cans black beans, drained

12 6-inch tortillas

2 C (at least) Monterey jack cheese, grated

1 can diced green chilies

In large skillet, combine onion and green pepper. Sauté until onion is transparent. Add garlic, cumin and picante sauce. Bring to boil, reduce heat. Simmer uncovered for 10 minutes. Stir in beans and green chilies.

In 9×13 pan spread 1/3 of bean mixture, top with tortillas, overlapping as necessary, then half of the cheese, more beans, tortillas, beans and cheese.

Bake in 350-degree oven for 30-35 minutes or until heated through.