

Betty's Deluxe Enchilada Casserole Recipe



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In this video, Betty demonstrates how to make her Deluxe Enchilada Casserole. This casserole is composed of salsa, cilantro, black beans, yellow corn with green and red bell peppers, enchilada sauce, and topped with a thin layer of cornbread and Monterey Jack cheese. Mouth-watering!

Ingredients:

- 3 table-spoons diced green chiles, divided
- $\frac{3}{4}$ cup chunky salsa
- $\frac{1}{4}$ cup fresh cilantro, chopped
- 15.5-oz. can black beans, drained and rinsed
- 11-oz. can yellow corn with red and green bell peppers
- 10-oz. can enchilada sauce
- 8 $\frac{1}{2}$ -oz. package corn muffin mix (I used Jiffy brand.)
- 2 large eggs, well beaten
- 2 tablespoons roasted red bell peppers, chopped
- 1 $\frac{1}{2}$ cups shredded Monterey Jack cheese
- cooking oil spray
- sour cream for topping
- fresh chopped cilantro for garnish

In a large, deep skillet, stir together 2 tablespoons diced green chiles, $\frac{3}{4}$ cup chunky salsa, $\frac{1}{4}$ cup chopped fresh cilantro, a 15.5-oz. can drained and rinsed black beans, an 11-oz. can yellow corn with red and green bell peppers, and a 10-oz. can enchilada sauce. Cook over low heat for 20 minutes, until flavors are blended and the sauce is beginning to thicken. Meanwhile, in a large bowl, make cornbread batter by stirring together remaining 1 table-spoon diced green chiles, an 8 $\frac{1}{2}$ -oz. package of corn muffin mix, 2 well-beaten eggs, and 2 tablespoons chopped roasted red bell pepper. When the sauce mixture has cooked for 20 minutes, pour it into a 13-inch by 9-inch by 2-inch casserole dish that has been sprayed with cooking oil spray. Spread out evenly over bottom of casserole dish. Spoon cornbread batter evenly over sauce mixture. Bake at 350 degrees for about 10 minutes, or until cornbread is done. Top with $\frac{1}{12}$ cups Monterey Jack cheese and cook for an additional 5 minutes, until cheese melts and begins to brown. You may want to turn your oven to broil for the last minute or so to get a nice, brown top. Remove from oven and serve immediately. To serve, ladle a portion on a serving plate, place a dollop of sour cream on top, and sprinkle with chopped fresh cilantro. This casserole is filling, yet beautiful and delicious! I hope you enjoy it! --Betty