



Burrito Pie

- 2 pounds ground beef
- 1 onion, chopped
- 2 teaspoons minced garlic
- 1 (2 ounce) can black olives, sliced
- 1 (4 ounce) can diced green chili peppers
- 1 (10 ounce) can diced tomatoes with green chili peppers
- 1 (16 ounce) jar taco sauce
- 2 (16 ounce) cans refried beans
- 16 (8 inch) flour tortillas
- 9 ounces shredded Colby cheese

1. Preheat oven to 350 degrees.
2. In a large skillet over medium heat, saute the ground beef for 5 minutes. Add the onion and garlic, and saute for 5 more minutes. Drain any excess fat. Mix in the olives, green chili peppers, tomatoes with green chili peppers, taco sauce and refried beans. Stir mixture thoroughly, reduce heat to low, and let simmer for 30 minutes.
3. Spread a thin layer of the meat mixture in the bottom of casserole pan. Cover with 2 layers of tortillas followed by more meat mixture and a layer of cheese. Repeat using tortilla, meat, cheese pattern until all the tortillas are used, ending with a layer of meat and cheese.
4. Bake for 20 to 30 minutes or until cheese is slightly brown and bubbly.
5. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
6. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8 a.m. - 12 p.m. If you need to drop off during the week (M-F, 9am-5pm), please contact Russ Warner, Facilities Director, at 410-302-8882 PRIOR TO JULY 24th to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm (bonnie.sturm@yahoo.com)

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Burrito Pie

1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Remove both covers and bake for 30 minutes or until casserole is hot throughout.