

Spicy Fiesta Casserole



SERVING SIZE: 6

Ingredients

- 3 1/2 cups **Furmano's Diced Tomatoes**
- 1 each Small Onion, Diced
- 4 ounces Green Chilies
- 1 teaspoon Dried Cilantro
- 4 each Large Flour Tortillas
- 16 ounces Vegetarian Refried Beans
- 2 1/4 ounces Black Olives, Sliced
- 8 ounces Neufchatel Cheese, Cubed
- 8 ounces Mexican-Style Jack Cheese, Shredded
- 1 each Bunch Scallions, Sliced
- As Needed Sour Cream
- As Needed Avocado Slices

In This Recipe



Diced Tomatoes (28 oz)

Preparation

1. Combine first four ingredients.
2. Spread small amount of mixture in an oblong casserole dish.
3. Top with two tortillas and more tomato mixture.
4. Follow with layer of each remaining item, using half of each ingredient (refried beans, olives, cheeses, and scallions).
5. Top with remaining two tortillas and remaining half of all other ingredients.
6. Bake in a 350 degree oven for about 30 minutes. Let rest for 5-10 minutes before cutting into servings.
7. Garnish with more scallions, sour cream, and avocado slices, if desired.

