



SAUSAGE QUESADILLA CASSEROLE

Prep: 1 min, Cook: 2 min.

- Maglio Chorizo
- ½ cup chopped onion
- 2 cans (8oz. each) tomato sauce
- 1 can (15oz.) black beans, drained and rinsed
- 1 can (8 ¾oz) whole kernel corn, undrained
- 1 can (4 ½oz.) chopped green chiles, undrained
- 6 flour tortillas (8-inch)
- 2 cups shredded cheddar cheese



Brown beef and onion in large skillet on medium-high heat; drain. Add tomato sauce, beans, corn and green chiles; mix well. Stir in all of the spices except red pepper. Bring to boil. Reduce heat to low; simmer 5 minutes. Add red pepper to taste, if desired.

Spread ½ cup of beef mixture on bottom of 13x9x2-inch baking dish sprayed with no-stick cooking spray. Top with 3 of the tortillas, overlapping as needed. Layer with ½ of the remaining beef mixture and ½ of the cheese. Repeat with remaining tortillas, beef mixture and cheese.

Bake in preheated 350°F oven 15 minutes or until heated through. Let stand 5 minutes before serving.



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