**Skinny Beef Enchilada Pie**

Ingredients

1 lb extra-lean (at least 93%) ground beef

1 medium onion, chopped (1/2 cup)

1 can (10 oz) Old El Paso™ red enchilada sauce

1/2 cup frozen corn, thawed, drained

1 can (4.5 oz) Old El Paso™ chopped green chiles, drained

1 teaspoon ground cumin

1 teaspoon chili powder

5 Old El Paso™ flour tortillas for burritos (from 11 oz package)

1 cuz shredded reduced-fat Mexican cheese blend (4 oz)

Fat-free sour cream, if desired

Steps

1 Heat oven to 350°F. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Reserve 1/4 cup enchilada sauce; set aside. Add remaining enchilada sauce, corn and chiles to beef mixture. Stir in cumin and chili powder. Reduce heat to medium-low; simmer uncovered 5 minutes.

2 Spray 9-inch round (2-quart) glass baking dish with cooking spray. Place 1 tortilla in casserole; top with about 3/4 cup of the beef mixture and 3 tablespoons of the cheese. Repeat layers 3 times. Top with remaining tortilla, the reserved enchilada sauce and the remaining cheese.

3 Bake, uncovered, 30 to 40 minutes or until hot and cheese is melted. Cool 5 minutes. Serve with sour cream.

Expert Tips

We've replaced ingredients with great-tasting alternatives to create better-for-you recipes that are just as yummy as the originals.

This casserole size holds the layered enchiladas together better than a larger casserole.

Ground turkey can be used instead of the ground beef, if you prefer.

Any variety of reduced-fat cheese can be substituted for the Mexican blend.

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