

Vegetarian Enchilada Casserole

- 1 ¼ cups red enchilada or taco sauce
 - 2 ¼ cups frozen corn
 - 1 can black beans, drained and rinsed
 - 1 428ml can petite diced tomatoes, Undrained

 - 1 can PC refried beans (any refried beans without lard)
 - 2 cups shredded sharp cheddar cheese (divided)
 - 12 soft corn tortillas
1. Preheat oven to 350°F. Spray 13x9-inch baking dish with cooking spray. Spread **half of enchilada sauce** in bottom of dish. Cook corn in microwave according to package directions, using minimum cook time; drain.
 2. Spread about **half of refried beans on 6 tortillas**.
 3. Place tortillas, bean-side up, over sauce in dish, overlapping to fit.
 4. Stir together remaining enchilada sauce, corn, black beans and undrained tomatoes in large bowl.
 5. Spread half of corn mixture over tortillas in dish. Sprinkle with 1 cup cheese.
 6. Repeat layering with remaining refried beans and tortillas, corn mixture and **remaining 1 cup cheese**.
 7. Bake 35 minutes or until hot in center and bubbly around edges. Let stand 5 minutes

Serve with toppings of: shredded lettuce; chopped green onions; sour cream or Greek yogurt; chopped avocado.