

Planting Tomorrow's Radio Show

Find more recipes at PlantingTomorrows.com

Tortilla Pie

by **Michelle Erbs**
[Amy's Kitchen](#)

- 6 corn tortillas, wrapped in damp towel and heated in microwave
- 1 can Amy's Refried Beans (or Refried beans with Green chiles if you prefer a spicier dish), heated
- 1.5 cups Sharp Cheddar Cheese, grated
- 1 Can Amy's Corn Chowder
- cooking spray

optional:

- 1 onion, diced
- 1 zucchini, diced
- 3 tablespoons canola or peanut oil

Cooking directions:

Preheat oven to 350 degrees

1. Coat 8x8 glass baking dish with cooking spray.
2. Place first two warmed tortillas on the bottom of the dish. It helps to split one tortilla in half to cover the dish.
3. Spread ½ can of heated beans on top of tortillas. Spread 1/2 cup of grated cheese on top of beans. (Add veggies, if you are using them...see directions below).
4. Place next two tortillas on top of cheese, splitting one tortilla in half to cover the cheese.
5. Repeat step 3.
6. Place next two tortillas on top of cheese, splitting one tortilla in half to cover the cheese.
7. Pour the casserole with the can of corn chowder.
8. Top with remaining cheese.
9. Bake 15 minutes until cheese melts on top and casserole is heated through.

If you prefer to add the onions and zucchini. Heat skillet on med heat. Add oil. Once oil is hot, add the chopped onions and cook until golden brown (about 7 minutes). Add zucchini and continue to cook until zucchini has browned (about 2 minutes). Add half of the veggie mixture on top of each bean layer.

Serves 4

[To get more delicious recipes using Amy's Kitchen natural/organic foods, visit their website](#)