

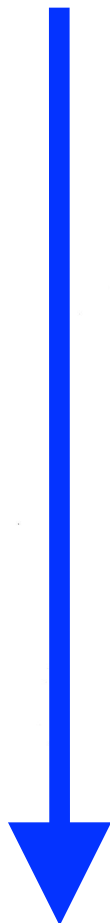
Elm St. El Cerrito, Ca

Sandy Wagener

Layered Enchilada Pie

1 lb. gr beef or less
1 onion
1 tsp salt
 $\frac{1}{2}$ " pepper
2 cans (small) tomato sauce
1 cup chopped or sliced olives
1 cup grated sharp chese.
1 tsp chilli powder
 $\frac{2}{3}$ cup water
6 lortseas cut long

Brown beef + chopped onion, add seasoning and tomato sauce; simmer for 15 mins. add olives. In a casserole put one layer



if cut tortillas on bottom (strip) then
a layer of meat sauce, layer of cheese.
Repeat. Add water and cover. Bake
in 400° oven for 20 min.

Put grated cheese, Chopped green onions,
and green peppers on top. Return to oven -
Bake 10 min. more - Let stand for
10 To 15 mins before serving.

1/2 can of corn can be added, also.