

Main

# Taco Pie



Ready in **20 minutes**

Serves: 6-8

## Ingredients

- 1 pkg of 18 corn tortillas
- 1 1/5 lbs. ground hamburger
- 1/2 lb. ground Italian sausage
- 1 large sweet onion, chopped
- 3-4 cloves of garlic, minced
- 1 large can of enchilada sauce (red or green, mild or medium, according to your taste)
- 1 Tbsp ground oregano
- 1 Tbsp ground green chili powder
- 1 Tbsp ground red chili powder
- Salt to taste
- 1 block 8 oz cream cheese, cut into small pieces
- 1/2 cup chopped green onions
- 2 cups of Mexican Four Blend Cheese

## Directions

- Preheat oven to 350 degrees
- In 9 x 13" pan, tear 9 tortillas into bite size pieces to cover the bottom of the greased pan, set aside
- In large pan, brown hamburger and sausage

- Add onions, garlic, enchilada sauce, and spices, let simmer for 20 minutes
- Pour half the hamburger mixture over the torn tortillas
- Layer with ½ of the cream cheese and green onion
- Tear the remaining 9 tortillas into bite size pieces
- Do second layer of hamburger mixture, cream cheese and green onions
- Top with 2 cups of Mexican cheese
- Bake for 30 minutes
- Serve while still warm

## Tips

You can use flour tortillas or gluten free tortillas as well. The flour tortillas will be a little bit chewy, but still good

## Spiritual message from this recipe

I made up this recipe years ago just going through my pantry and fridge. We have all the ingredients we need within us to create beautiful and delicious things