



# Casa Mendosa™ Mexican Street Corn Layered Tortilla Casserole

Serves 4 / 40 mins



## INGREDIENTS

6 Casa Mendosa™ 50/50 Corn and Wheat 7" Tortillas

1 small onion

7 oz. corn, drained and rinsed (optional substitution with frozen corn)

125g cream cheese, cubed

2 cups canned black beans, drained and rinsed

1 cup prepared Pico de Gallo or fresh salsa (at desired heat level)

1 cup shredded Monterey Jack or nacho blend cheese

4 tbsp. fresh cilantro leaves, picked, washed, dried and rough chopped

1/4 cup Cotija cheese, crumbled (substitute- drained and crumbled Feta cheese)

1 tsp. chili powder

Salt and pepper to taste

Lime, cut into wedges (optional)

## DIRECTIONS

 Prep time **20 min** | Cook **20 min** | Ready in **40 min**

- 1** In a medium frying pan, sauté onion until translucent, for about 4 minutes. Add corn and cook until brown on one side, for approximately another 4 minutes. Add cream cheese and stir to combine. Season with salt and pepper to taste. Stir in cilantro and set aside.
- 2** Stir together the black beans, and Pico de Gallo in a medium bowl.
- 3** Arrange the ingredients in layers in a 9-inch deep-dish pie pan: 4 Casa Mendosa™ tortilla halves to cover, followed by one-third of the bean mixture, one-third of the corn and 1/4 cup of the Monterey Jack cheese. Repeat twice more, while packing down the layers. Sprinkle with the remaining 1/4 cup shredded cheese, Cotija cheese, and chili powder.





# Casa Mendosa™ Mexican Street Corn Layered Tortilla Casserole

Serves 4 / 40 mins



## DIRECTIONS

 Prep time **20 min** | Cook **20 min** | Ready in **40 min**

- 4** Preheat the oven to 375°F. Cover the baking dish with aluminum foil and cook for approximately 15 – 20 minutes, until heated through and the cheese is melted. Remove foil, and if desired, set oven to broil to brown the cheese on top
- 5** Let stand 10 minutes, slice into wedges and serve with lime if desired.