

DALLAS TORTILLA & TAMALE FACTORY

Beef Tamale Casserole

(Feeds up to 20 people)

INGREDIENTS

5 dozen Dallas Tortilla & Tamale Factory Original Beef Fully Cooked Tamales

1 can of black beans drained

1 can of corn drained

1 bell pepper diced

1 lb. of mexican style grated cheese

3-4 cans of stewed diced tomatoes (14-15 oz can)

16 ounce container of sour cream

¼ can of Red pickled jalapeno peppers chopped (optional) **

Cumin, salt, paprika, and pepper to taste

Large Square Lasagna baking dish for layering

Mix black beans, corn, chopped bell pepper, diced red pickled jalapenos and sour cream together. Add cumin, salt, paprika and pepper. In a square lasagna baking dish, arrange your first layer of tamales. Over the top, pour half of the stewed tomatoes and spread to cover first layer. Next, spread a layer of your sour cream mixture and then grated cheese. Arrange a second layer of tamales and repeat. Cover with aluminum foil and place in preheated oven to 350 degrees.

Bake for 45 minutes at 350 degrees covered. Uncover and bake for an additional 10-15 minutes uncovered.

Additional Note: You can try different ingredients in the layering mix (ie. onions or chives). You can add more sour cream mix and stewed tomatoes for an extra juicy casserole. For a smaller casserole make only one layer, using half the ingredients.

**may substitute green jalapeno peppers

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