**Burrito Pie**

**Yields: Makes: 2 8x8** [**casserole dishes**](http://skimlinks.pgpartner.com/mrdr.php?url=http%3A%2F%2Fskimlinks.pgpartner.com%2Fsearch.php%2Fform_keyword%3Dcasserole%2Bdishes)

Refried beans, taco meat, veggies, and sauce are layered between whole wheat tortillas for a hearty and tasty meal for the entire family.

Ingredients

* 2 lbs grass-fed ground beef
* 1 onion, finely chopped
* 2 teaspoons minced garlic
* 1 (2 ounce) can black olives, sliced
* 1 (4 ounce) can diced green chiles, drained
* 1 (10 ounce) can diced tomatoes, drained
* 2 (16 ounce) cans refried beans (organic or one with no trans fat, preservatives, or additives)
* 12 (8 inch) whole wheat flour tortillas
* 1 (16 ounce) jar red enchilada sauce (organic or one with no preservatives or additives)
* 12 ounces shredded cheddar cheese

Instructions

1. Preheat oven to 350 degrees.

2. In a large skillet over medium heat, saute the ground beef for 5 minutes. Add the onion and garlic, and saute until onions are translucent (about 5 more minutes). Drain any excess fat, if desired. Mix in the olives, green chile peppers, tomatoes, and enchilada sauce. Stir mixture thoroughly, reduce heat to low, and let simmer for 15 to 20 minutes.

3. While meat mixture simmers, spread a thin layer of refried beans on one side of each tortilla. Set aside.

4. In the bottom of the casserole dish(es), spread a thin layer of the meat mixture. Cover with a layer of tortillas that have been smeared with the refried beans, followed by more meat mixture, and then a layer of cheese. Repeat tortilla with refried beans, meat, and cheese pattern until all the tortillas are used up. Topping off the casserole with a layer of meat mixture and cheese.

5. Bake for 20 to 30 minutes in the preheated oven, or until cheese is slightly brown and bubbly.