



*Bowdoin College*  
Beef Enchilada Pie

Yield: 8 portions

12 oz.	Ground Beef
¾ c.	Onions, chopped
2 t.	Garlic, chopped
2 T.	Dark Chili Powder
1T.	Ground Cumin
1 ½ c.	Enchilada Sauce
½ c.	Green Peppers, ¼" diced
½ c.	Corn Kernels, frozen or fresh
1 ½ c.	White Rice, cooked
½ c.	Cheddar Cheese, shredded
¼ c.	2% Milk
½ c.	Sour Cream, low fat
12 oz.	Tortilla Chips, round
2 T.	Cilantro, chopped

1. Brown beef with onions. Drain fat.
2. Stir in garlic, chili powder, cumin, enchilada sauce, diced peppers, corn, cooked rice and ¼ cup cheese.
3. Combine milk and sour cream.
4. Layer beef mixture in pan. Spread sour cream mixture over beef. Top with tortilla chips.
5. Bake at 350 degrees until pie reaches internal temperature of 140 degrees.
6. Top with remaining cheese and heat until melted.
7. Garnish with chopped cilantro.