

Mexican Enchilada Casserole

2	pounds	lean ground moose or elk
1	medium	onion, chopped
2	cloves	garlic, minced
1	tablespoon	vegetable oil, optional
1	can (8 ounces)	pizza sauce
3	tablespoons	chili powder
¼	teaspoon	salt
1	can (10 ¾ ounces)	cream of chicken soup
¾	cup	milk
1 and ½	cup	shredded cheddar cheese
1 and ½	cup	shredded monterey jack cheese
1	package (4.8 ounces)	taco shells, coarsely crushed

Heat oven to 350°. Grease 2-quart casserole; set aside. In large skillet, cook meat, onion, and garlic in oil over medium heat, stirring occasionally, until meat is not longer pink and onion is tender. Drain, if necessary. Stir in pizza sauce, chili powder, and salt. Heat over medium heat until bubbly. Reduce heat to very low; simmer for 10 minutes, stirring occasionally. Remove from heat; set aside.

In small mixing bowl, blend soup and milk; set aside. On a sheet of waxed paper, mix Cheddar and Monterey Jack cheeses; set aside.

In prepared casserole, layer one-third the crushed taco shells, half the meat mixture, half the soup mixture, and half the cheese mixture. Continue layering half the remaining taco shells, the remaining meat mixture and the remaining soup mixture. Top with the remaining taco shells and the remaining cheese. Bake until hot in the center and cheese melts, about 45 minutes.

Youth: 8 to 10 Servings