

# Mexican Fiesta Casserole with Homemade Salsa

6 points per serving

Recipe submitted by Shelley LeCrone



## Casserole

- 2 teaspoons canola oil
- 1/2 pound lean ground turkey
- 1 envelope (1 1/4 ounces) low-sodium taco seasoning
- 2/3 cup frozen corn kernels
- 1 cup canned black beans, rinsed and drained
- salsa (see recipe below)
- 8 (6-inch) corn tortillas
- 1 1/2 cups shredded reduced-fat Mexican cheese blend

## Homemade Salsa

- 1 small onion (Spanish or Vidalia), chopped
- 8 roma tomatoes
- 2 tablespoons fresh cilantro, chopped
- Juice of 1/2 lime
- 1/2 tablespoon sea salt
- 1 small serrano pepper

- **1** Heat oven to 350°F. Spray a 9x13-inch casserole dish with cooking spray.
- **2** In a large skillet, heat the oil over medium-high heat. Add the turkey and cook until browned, 5 to 7 minutes. Stir in the taco seasoning, 2/3 cup water and the corn. Simmer until thickened, about 2 minutes, then stir in the black beans.
- **3** Spread 1/2 cup of the salsa in the bottom of the baking dish. Lay 4 corn tortillas over the salsa, and spoon half of the meat mixture on top. Cover with 3/4 cup of the salsa and 1 cup of the shredded cheese. Top with 4 more tortillas and add the rest of the meat mixture. Cover with remaining salsa. Scatter the remaining 1/2 cup cheese over the top.
- **4** Bake the casserole until the cheese is melted and bubbling, about 25 minutes.

Serves 8 \*NOTE: We like this recipe best prepared in a 6x9 casserole pan using 1/2 of the tortilla shells for a thicker casserole.