

Mexican Zucchini Casserole (Main Courses)

- 2 Tbsp olive oil
- 1 medium onion, chopped.
- 2 medium zucchinis halved and sliced.
- 1 cup fresh or frozen corn kernels
- 1 can diced tomatoes.
- 1 Tbsp Halladay's Harvest Barn Garlic Chipotle Blend
- 2 cans black beans drained and rinsed.
- 8 (6") corn tortillas
- 1 ½ cups shredded jack or Mexican cheese blend.
- (1 lb. cooked ground turkey or beef, for the non-vegetarian version)

Preheat oven to 350°F. Heat oil in a skillet and cook onions and zucchini until soft. Add in corn, tomatoes, Halladay's Chipotle Seasoning and beans. Cook until the liquid reduces by half. (If adding meat, add cooked ground turkey or beef to veggie mixture and simmer to combine flavors)

Coat a 9 x 13-inch pan with cooking spray. Spoon ⅓ of the vegetable mixture on the bottom of the pan, spreading evenly. Top with four tortillas. Spoon half of the remaining veggie mixture evenly atop the tortillas, then add four more tortillas. Finish off by spooning the last of the veggie mixture and sprinkling the top with shredded cheese.

Bake for approximately 30 to 35 minutes, or until hot and bubbly. Serve with sour cream, crumbled tortilla chips, avocado, scallions or your favorite toppings.