**Enchilada Casserole**

Servings: 20

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Equipment Needed:

Measuring Utensils, 1 Large Casserole Dish (or 2-9x12 baking dish), Large Skillet

Ingredients:

1 small bag Corn Chips (OR) Tortilla Chips

1 package Boca Crumbles (OR) 5 Cups Crumbles

1/4 Cup Oil

1/2 Cup Onions, chopped

1 can (16 ounce) Stewed Tomatoes

1/2 Cup Nutritional Yeast Flakes

1/2 Cup Bell Pepper, chopped

1 Cup Corn kernels

1 (4-1/2 ounce) Ripe Olives, sliced, drained

1 Tablespoon Onion Powder

1 Tablespoon Italian Seasoning

1 Tablespoon Paprika

1 teaspoon Garlic Powder

1 Tablespoon Cumin

1/8 teaspoon Cayenne

1/2 Cup Water

1 Cup Cashew Cheese Sauce

1/2 Poblano, sliced (optional)

Directions:

1. Saute' onion and bell pepper in oil and water.
2. Add crumbles.
3. Add all seasonings and mix well.
4. Add corn, stewed tomatoes, and olives, mix well.
5. Pour over chips in baking dish and cover with cheese.
6. Leave in oven just until hot.
7. Remove and serve. Eat & Enjoy!