

# Tangy Tortilla

Dianne Paulsen - Dayton's Grand Forks

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

## Servings: 6

*1 1/2 pounds ground round  
1 medium onion, chopped  
1 can (16 ounce) tomatoes,  
chopped  
1 can (10 ounce) enchilada  
sauce  
2 cans (1/4 ounce ea) sliced  
ripe olives, drained  
1 can (4 ounce) chopped  
chilies, drained  
1/4 teaspoon garlic powder  
1/8 teaspoon pepper  
1/4 cup picante sauce  
1 egg  
1 cup lowfat cottage cheese  
or Ricotta cheese  
8 ounces shredded  
Monterey Jack cheese  
8 ounces shredded cheddar  
cheese  
1 package lightly salted  
tortilla chips*

Preheat the oven to 350 degrees.

In a large skillet, brown the ground beef and onion. Drain. Stir in the tomatoes, enchilada sauce, olives, chilies, garlic powder, pepper and picante sauce. Simmer for 20 minutes.

In a small bowl, combine the egg with the cottage cheese.

In a shallow three-quart casserole dish, layer one-third of the sauce, one-third of the egg-cheese mixture, one-third of the Monterey Jack cheese, one-third of the cheddar cheese and the chips. Repeat the layers twice more. Crumble the chips on top.

Bake uncovered for about 20 minutes.

Serve with extra chips.

Per Serving (excluding unknown items): 633 Calories; 49g Fat (69.4% calories from fat); 42g Protein; 6g Carbohydrate; 1g Dietary Fiber; 199mg Cholesterol; 649mg Sodium. Exchanges: Grain(Starch); 6 Lean Meat; 1 Vegetable; 6 Fat.