

Vegetarian Tortilla Casserole



Total Time:

55 min

Prep:

20 min

Cook:

35 min

Yield:

4 servings

Level:

Easy

Ingredients:

- 1 medium yellow squash, sliced into 1/4-inch-thick rounds
- Kosher salt
- 1 cup shredded part-skim mozzarella
- 1/4 cup grated Parmesan
- Cooking spray
- Twelve 6-inch corn tortillas
- 4 scallions, sliced
- 1 cup salsa verde
- 1 large ripe tomato, sliced 1/4 inch thick
- One thawed 9-ounce package frozen chopped spinach, squeezed dry

Directions

Preheat the oven to 425 degrees F. Arrange the squash on a baking sheet and sprinkle with 1/8 teaspoon salt. Bake until just soft, about 10 minutes, flipping the squash once about halfway through. Combine the mozzarella, Parmesan and 1/2 teaspoon salt in a small bowl.

Spray an 8-inch square baking dish with cooking spray. Arrange 4 of the tortillas in the bottom of the dish so they overlap and top with the squash and half the scallions. Drizzle 1/3 cup of the salsa verde over the vegetables and top with 1/3 of the cheese mixture. Add another 4 overlapping tortillas, top with the sliced tomatoes and spinach, drizzle 1/3 cup of the remaining salsa verde over the vegetables and top with half of the remaining cheese mixture. Finish building the casserole with the remaining 4 tortillas, salsa verde and cheese mixture. Bake, uncovered, until the casserole is golden brown and hot, 20 to 25 minutes. Garnish with the remaining scallions.

Feel free to add some ground chicken, turkey or lean beef to your casserole.