



## Eve's Dia de los Muertos Zesty Mexican Casserole

*A hearty and colorful combination with delicious Mexican flavors.*

### Ingredients

- 1 & 1/2 c. crushed tortilla chips (Bake some tortillas till crispy, then break up)
- 2 c. (or 15 oz can) garbanzo beans
- 2 c. kidney beans
- 2 c. corn kernels
- 1 c. tomato sauce
- 1 c. salsa
- 1 c. chopped red onion
- 1 green bell pepper, diced
- 1 T. minced garlic
- salt and pepper to taste
- 4 oz. shredded vegan cheese (mozzarella, cheddar, pepper jack, etc.)
- garnishes: diced tomatoes, cilantro, vegan sour cream eg. Silken-Tofu Sour Cream

### Directions:

1. Preheat oven to 350F  
Oil a 13x9 inch baking dish  
Spread the crushed tortilla chips over the bottom of the dish.
2. Combine beans, corn, tomato sauce, salsa, onion, pepper, garlic, salt and pepper in a large bowl. Place half of mixture in the baking dish, sprinkle half the cheese over, cover with remaining mixture and top with remaining cheese.
3. Bake 30 minutes. Let stand 5 minutes before serving. Provide optional garnishes at the table.