



# Burrito Stack

## Ingredients:

- 1 onion, diced
- 1 teaspoon minced garlic
- 1 pound ground beef
- 1 teaspoon cumin
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup of corn (I prefer fresh, cut right off the cob or use you could use frozen)
- 1 can black beans, drained and rinsed
- 1/2 cup water
- 4 large flour tortillas
- 1 cup sour cream
- 1 cup salsa
- 2 cups cheddar jack cheese, grated

## Directions:

1. Cook your diced onion and minced garlic in a cast iron skillet with a little bit of olive oil, for just a minute or so.
2. Add the ground beef, cumin, salt and pepper and cook until the meat is done.
3. Add the rinsed and drained black beans, corn, and water to the meat. Mix together and bring to a simmer. Cook until liquid evaporates, about 10 minutes. Remove from the heat and set aside.
4. You will want to use a 9 inch springform pan. You could use a 9x13 casserole dish, but it won't taste as good. It's all about using the right pan, you know?!
5. Using your springform pan as a template, trim around three of the tortillas to the size of the pan. Do not trim the fourth tortilla.
6. Lightly butter your springform pan and place the large, uncut tortilla in the bottom forming it up the sides of the pan.
7. Spread 1/4 cup of sour cream onto the tortilla. Followed by 1/4 cup of salsa. Spoon and spread a quarter of the meat mixture over the salsa, then sprinkle 1/2 cup of cheese over that.
8. Place one trimmed tortilla on top of the cheese and repeat the layering process until all the ingredients are used. You should end up with four layers topped with the final sprinkling of cheese.
9. Place in a 350 degree oven and cook for 30 minutes. Remove from the oven and let cool for a few minutes. Remove the outer rim of the springform pan and cut into eight wedges.

Serve with a slice of tomato on top! Eat while it is piping hot and enjoy!