

## Potato Oles (Taco John's Copycat)

### INGREDIENTS

- 1 28oz can Enchilada Sauce (or homemade sauce)
- corn or flour tortillas
- 2-3 cups cooked meat (pork, chicken, beef, etc)
- 2-3 cups cooked rice (white, brown, flavored)
- 2-3 cups beans (refried, whole, mashed)
- 1-2 packets taco seasoning
- 1-2 cups veggies (onion, corn, chilis, tomato, peppers)
- 2 cups cheese (any type will do)
- Optional: Olives and Jalapenos
- Optional serving: lettuce, sour cream, and salsa

### INSTRUCTIONS

1. Preheat oven to 375(F).
2. Season meat with taco seasoning and a little enchilada sauce. Taste and adjust for flavor. Set aside.
3. Spread some enchilada sauce down inside a 9x13 baking dish, covering the bottom with a light layer.
4. Place tortillas over the top of the enchilada sauce with intent to cover the sauce (break tortillas if you need).
5. Spread the beans all over the tortillas.
6. Spread the rice over the top of the beans and top with cheese
7. Place another layer of tortillas over the top and press down (compacting the beans and rice).
8. Spread some enchilada sauce over the top of the tortillas.
9. Spread meat evenly over the tortillas.
10. Spread your veg throughout the meat. Top with cheese.
11. Cover the mixture with tortillas and press down (compacting everything).
12. Repeat layers until you have no more to use.
13. Last layer is tortillas (make sure to press down to compact) then cover with sauce, then a light cheese layer (too much is no bueno!), then decorate with olives or jalapenos.
14. Bake covered with foil for 30-45 minutes or until the cheese and sauce is bubbly. Uncover for 5-10 minutes to brown the cheese.
15. Allow to rest 5-10 minutes before serving (else you burn your mouth because it's soo good).
16. Optional: Top with lettuce, salsa, and sour cream.