

Venison Green Chile Enchilada Casserole

(Adapted from [Primal Pioneer](#))

1 pound ground venison
1 tsp. salt
1 tsp. pepper
1 tsp. cumin
1 15 oz. can black beans - drained
1 10 oz. can Rotel diced tomatoes
2 - 15 oz. cans green chile enchilada sauce - divided
12-18 corn tortillas
10 oz. Oaxaca or Quesadilla cheese - shredded

Preheat oven to 375 degrees F.

In a skillet, heat the olive oil over medium heat. Add the ground venison and begin to brown. About halfway through cooking the meat, add the salt, pepper, and cumin, and continue browning until cooked through.

Drain and rinse the can of black beans, then add to the pan with the ground venison. Add the can of Rotel and one whole can of green chile enchilada sauce. Stir to combine and let cook for another 3-5 minutes. Remove from heat.

Grease the bottom of a 9x13 baking dish. Add 1/4 cup of the green chile enchilada sauce and spread to cover the entire bottom of the dish.

Add a layer of corn tortillas, about 4-6.

Add 1/2 of the ground venison mixture and spread to cover the tortillas.

Cover the meat layer with 1/3 of the shredded cheese.

Drizzle 1/4 cup green chile enchilada sauce over the cheese.

Repeat with another layer of corn tortillas. Then, add the remaining meat mixture and spread to cover. Cover with another 1/3 of the shredded cheese.

Top with one final layer of corn tortillas. Drizzle the remaining green chile enchilada sauce over the tortillas and top with the remaining 1/3 of the shredded cheese.

Sprinkle with red pepper flakes, if preferred, and bake for 20 minutes or until hot and bubbly.

Remove, let rest for 5 minutes, then serve.