

# Vegetarian Tortilla Casserole



Recipe courtesy of Food Network Kitchen



*There are so many reasons to love this recipe: It's budget friendly, quick, healthy and gluten free!*

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**Level:** Easy

**Total:** 55 min

**Prep:** 20 min

**Cook:** 35 min

**Yield:** 4 servings

## 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:

- 1** 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.
- 2** 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.



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