

Black Eyed Pea Casserole

Ingredients:

- 1 lb chorizo sausage
- 3 cups black eyed peas
- 1 small yellow onion (diced)
- 2 cloves garlic (minced)
- 1 chipotle (minced) in adobe sauce
- 10 oz mild picante sauce
- 10 oz cream of mushroom soup
- 10 oz cream of chicken soup
- 10 oz mild enchilada sauce
- 2 tablespoons Emeril's Essence
- 3 cups grated cheddar cheese
- A few large handfuls of crushed tortilla chips



Method:

Brown the chorizo. Push it off to one side of the pan, and add the onions. If the pan is dry, add a little olive oil to coat the onions. Cook a few minutes, until translucent.

Push the onions off to the side of the pan, add more olive oil if needed, and cook the garlic and chipotles for 30 seconds.

Add the picante sauce, mushroom soup, chicken soup and enchilada sauce. Stir well, and simmer for 10 minutes.

Pour 1/2 the mixture into a baking dish. Spread half the cheese. Add the other half of the mixture, then spread the rest of the cheese. Bake at 350 for 30 minutes.

Remove from the oven, un-foil, and add the crushed tortilla chips. Return to oven for 5 more minutes.

Serve with extra crushed tortilla chips.