

By Ashleigh Noyes

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A quick meal with a different flair is what I look for coming into winter. With the landscape outside becoming less and less colorful, I want to make sure there is lots of color on my table! With late nights harvesting and early mornings keeping up with the rest of life, there is little time for full course meals. That is why I like the Tortilla Skillet.

Grandma Irma blessed me with this recipe about three years ago. Although I like to eat it just simply alone, my husband likes to pile it in an additional tortilla like a burrito. However you choose to eat it, it is simple, quick and hard to say no to!

Tortilla Skillet

8 flour tortillas cut into one inch squares

1 can tomato soup

1 can nacho cheese soup

1 pound hamburger browned

Brown hamburger in a large skillet and drain.

On medium heat add soups and blend well with a spatula; there will be some lumps until soup gets warm. Cook until soup starts to bubble and is heated through.

Add tortilla pieces and turn in, coating the tortillas with the mixture. Cover and simmer about 5 minutes.

Serve with your favorite toppings. I prefer salsa and sour cream with a little shredded cheddar cheese.