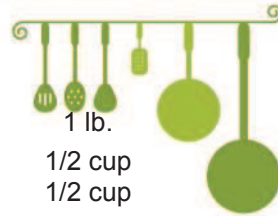


MEXICAN LASAGNA - 8 servings

Ingredients

Ground Beef
Onion, diced
Green or Red Pepper, chopped
Garlic Salt
Ground Black Pepper
Cumin
Whole grain tortillas, 8"
Cheddar Cheese, Shredded
Pepper jack Cheese, Shredded
Salsa, canned
Corn, frozen
Black beans, rinsed and drained
Tomatoes, diced



1 lb.
1/2 cup
1/2 cup
1/4 teaspoon
1/4 teaspoon
1/4 teaspoon
4
8 oz.
6 oz.
1 cup
2 cups
1 - 1 lb. can
1 cup



Directions

1. Preheat oven to 350°F.
2. Brown ground beef in a large skillet, when meat is half cooked, add onion, green pepper and spices.
3. Cook until onion is tender and clear.
4. Add tomatoes, salsa, beans and corn. Bring to boil.
5. Simmer uncovered for 5 to 10 minutes or until sauce begins to thicken.
6. Remove from heat
7. Layer one third of meat mixture in a 13 x 9 inch pan.
8. Cover with a single layer of tortillas and 1/3 of the cheeses.
9. Top with another third of the meat mixture and tortillas.
10. Cover with foil.
11. Bake at 350°F for 25 - 30 minutes
12. Remove foil from pans. Sprinkle remaining cheese on top.
13. Return to oven and cook on for 5 - 10 additional minutes or until it reaches 165 °F for at least 15 seconds*

