



Mexican Lasagna

Prep time: 20 min | Cook time: 30 min | Serves: About 6 - 8

Preheat oven to 350°.

Brown the meat in a deep skillet, add the tomato sauce, beans, corn and chilies. Stir in the five seasonings. Bring to a boil and reduce heat. Simmer uncovered for 15 minutes.

In a 2 quart baking dish, coated with cooking spray, line the bottom with three tortillas. I place one whole tortilla in the middle then I tear about 1/3 off the other two, place the larger pieces on either end, tear the small strips in two again and fill the gaps.

Top with half of the meat mixture and half of the shredded cheese. Repeat with another layer or tortillas, the remaining meat mixture and the remaining cheese.

Bake at 350° for about 30 minutes until mixture begins to bubble and the cheese melts.

Let stand for about 10-15 minutes before serving to allow the center to cool and set. Enjoy!

INGREDIENTS

- 1 lb. ground beef or turkey
- 2 cans (8 oz) tomato sauce
- 1 can black beans, drained and rinsed
- 1 can whole kernel corn, half drained
- 1 small can chopped green chilies
- 2 Tbsp chili powder
- 2 Tbsp minced onion
- 1 tsp ground cumin
- 1 tsp garlic salt
- 1/2 tsp oregano leaves
- 6 small flour tortillas (soft taco size)
- 2 cups shredded cheddar cheese