

MEXICAN LASAGNA



Ingredients:

½	Pound	Ground Beef or Turkey (or shredded cooked chicken)
2	Teaspoons	Chili Powder
1	Teaspoon	Salt
1	Tablespoon	Cilantro, dried
¼	Teaspoon	Garlic Powder
¼	Teaspoon	Onion Powder
1	15 oz. Can	Refried Beans
1	15 oz. Can	Black Beans (drained & rinsed)
1½	Cups	Corn (Fresh or Frozen)
1	16 oz. Jar	Salsa
2	10 oz. Cans	Ro-Tel Tomatoes w/ Green Chilies (drained)
16	6 inch	Corn Tortillas
1	Pound	Cheddar Cheese (shredded)
2	Each	Green Onion, chopped (optional)

Directions:

1. Stir together salsa and Ro-Tel tomatoes. Set aside.
2. Brown ground beef (or turkey/chicken). Drain. Add chili powder, salt, garlic powder, onion powder, cilantro, refried beans, black beans, corn and ½ of salsa mixture. Mix well to combine. Keep warm.
3. Put ½ of the remaining salsa mixture on the bottom of an oval casserole. Cut three tortillas in half and lay around the perimeter. Place a whole tortilla in the center so the salsa is completely covered. Repeat with another layer of tortillas in the same fashion.
4. Top tortillas with ⅓ of the meat/bean mixture and spread to edges. Top that with ⅓ of the cheese. Place another *single* layer of tortillas, then meat mixture and cheese. Repeat with a single layer of tortillas and the remaining meat mixture.
5. Top last meat mixture with a single layer of tortillas, and remaining salsa.
6. Cover and bake in a 350° oven for 20 minutes. Remove cover and spread remaining cheese on top. Bake, uncovered, an additional 15 minutes. Garnish with chopped green onion, if desired.