

MEXICAN LASAGNE

PREP TIME
15 MINS

TOTAL TIME
75 MINS

YIELD
6 SERVINGS

INGREDIENTS

FOR THE SAUCE:

- 1 tbsp oil
- 1 onion, peeled and chopped
- 1 red bell pepper, seeded and chopped
- 2 green jalapeños, chopped, with seeds
- 1 tsp salt
- Finely chopped cilantro stalks
- 2 (14 oz) cans diced tomatoes, plus 1 2/3 cups water
- 1 lb cooked ground beef or turkey

FOR FILLING:

- 2 (15 oz) cans black beans, drained and rinsed
- 3 1/4 cups drained canned corn, from about 1 1/2 (15 oz) cans
- 2 1/2 cups grated cheddar
- 8 soft flour tortillas

Preheat the oven to 400°F.

For the sauce, heat the oil in a saucepan on the stove and add the meat, onion, bell pepper, and jalapeños. Add the salt and cook gently for 15 minutes, and once soft, add the chopped cilantro stalks. Add the canned tomatoes. Simmer 10 minutes, leaving the sauce to cook while you prepare the filling.

For the filling, mix the drained/rinsed beans and canned corn in a bowl. Grate cheese.

To assemble the lasagne, in the first layer, spoon a third of the sauce into the bottom of a 10" ovenproof dish and smear it about, then layer on 2 tortillas so that they cover the sauce overlapping slightly. For the second layer, add half of the beans and cheese mixture, cover with cheese, then layer tortillas. For the third layer, add another third of the remaining salsa and another 2 tortillas. For the fourth layer, add the last half of beans and corn, cover with cheese and the last 2 tortillas. For the final layer, spread the last bit of salsa over the tortillas and sprinkle with remaining cheese.

Place on top of a cookie sheet in the oven and bake for 30 minutes. Let it rest for 10 minutes before slicing and eat with avocado salsa.