

Tex Mex Lasagna

Ingredients:

- 1 lb. hamburger
- 10-12 ounces of Koss Sauce
- 2-3 jalapenos chopped with seeds removed
- 1 diced bell pepper (I chose an orange bell pepper but any type will do.)
- 1 small onion peeled and diced
- 1 package mexican shredded cheese (or whatever type you may want)
- small container ricotta cheese
- 1 egg
- one box lasagna noodles (ready to bake or regular)

Directions:

1. Preheat oven to 375 degrees.
2. Bring water to boil to cook lasagna noodles. Cook until tender and drain. If using ready to bake noodles, skip this step.
3. Add onion, peppers, and hamburger to pan. Cook until hamburger is cooked completely and meat is no longer pink. drain using colander.
4. In small bowl, mix ricotta cheese and egg.
5. Mix hamburger mixture in a medium size bowl with Koss Sauce.
6. Begin to assemble lasagna using 9 x 11 baking dish.
7. First make a layer using lasagna noodles.
8. Spread layer of ricotta, followed by shredded cheese and Koss Sauce mixture.
9. Repeat layers until you have 2-3 layers.
10. Bake approximately 45 minutes to one hour, uncovering for last 10 minutes.
11. Cool slightly before serving.
- 12.