

# Mexican Lasagna

- \* 2 TBSP OLIVE OIL
- \* 1 LB GROUND BEEF/CHICKEN/TURKEY OR MEAT SUBSTITUTE
- \* 2 TBSP CHILI POWDER
- \* 2 TSP GROUND CUMIN
- \* 1/2 RED ONION, CHOPPED
- \* 1 15-OUNCE CAN BLACK BEANS, DRAINED
- \* 1 14-OUNCE CAN STEWED TOMATOES, DRAINED
- \* 1 15-OUNCE CAN CORN, DRAINED
- \* 4 (12 INCH) TORTILLA WRAPS
- \* 2 CUPS SHREDDED CHEDDAR OR PEPPER JACK CHEESE (OR COMBINATION)
- \* TOPPINGS OF CHOICE (SCALLIONS, SALSA, SOUR CREAM, HOT PEPPERS, GUACAMOLE, ETC)

1. PREHEAT THE OVEN TO 425F.
2. PREHEAT A LARGE SKILLET OVER MEDIUM HIGH HEAT. ADD 2 TBSP OF OLIVE OIL AND ADD MEAT OR MEAT SUBSTITUTE AND SEASON WITH CHILI POWDER, CUMIN, AND RED ONION. BROWN THE MEAT, ABOUT 5 MINUTES. ADD THE STEWED TOMATOES, BLACK BEANS, AND CORN. STIR TO COMBINE, AND HEAT FOR 2-3 MINUTES.
3. IF YOU HAVE A ROUND, 10-12" BAKING DISH, COAT THE BOTTOM WITH A LITTLE OLIVE OIL OR COOKING SPRAY. OTHERWISE, USE A SHALLOW RECTANGULAR DISH (LIKE FOR A REGULAR LASAGNA). IF YOU DON'T HAVE A ROUND DISH, CUT THE TORTILLAS INTO QUARTERS AND OVERLAP THEM TO LAYER, LIKE LASAGNA NOODLES. OTHERWISE, PROCEED AS FOLLOWS. ADD JUST A SMALL AMOUNT OF THE MEAT/BEAN MIXTURE, AND ADD A TORTILLA ON TOP. THEN PILE ON ROUGHLY 1/3 OF THE MEAT/BEAN MIXTURE, TOP THIS WITH 1/3 OF THE CHEESE, AND THEN PLACE A TORTILLA ON TOP. REPEAT WITH MORE OF THE BEANS, MORE CHEESE, AND ANOTHER TORTILLA, AND REPEAT AGAIN. END WITH A TORTILLA, AND A LIGHT SPRINKLING OF CHEESE ON TOP.
4. BAKE LASAGNA FOR 12 MINUTES.