

# Mexican Lasagna



## Ingredients

- 1 lb ground beef, chicken or turkey
- 1 onion finely chopped
- 1 celery stalk, chopped
- 2 garlic cloves, minced
- 3 TBSP SPICY MEXICAN BLEND
- 2 TBSP Olive Oil
- 1 Jalapeno, finely minced (optional)
- 1 19oz can crushed tomatoes
- 2 TBSP tomato paste
- 1 19 oz can black beans (rinsed)
- 1 cup corn (frozen or canned)
- 1/2 cup beef broth
- 1.5 cup shredded cheddar or mozzarella
- 4 - 5 large flour tortillas

## Preparation

Directions: Brown meat, drain off fat. Set aside. In a large frying pan, cook oil, onion, pepper, & garlic until softened. **Add SPICY MEXICAN Blend** & stir in. Add tomato paste and then mix in meat, tomatoes & broth. Simmer for 20 minutes, then add beans & corn. Cook for another 10 minutes.

In a 8x12" lasagna pan, cover bottom with 1/4 of sauce mix, cover with 1/2 of the tortillas, more sauces and 1/3 of the shredded cheese. Repeat holding 1/3 of cheese to top off later.

Cover & cook at 400\*f oven for 30 minutes,

uncover, top with remaining cheese & bake until cheese has melted. Cool for 10-15 minutes, slice & serve. Enjoy!

*Serve with a spinach, tomato, pepper & cucumber salad*