

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

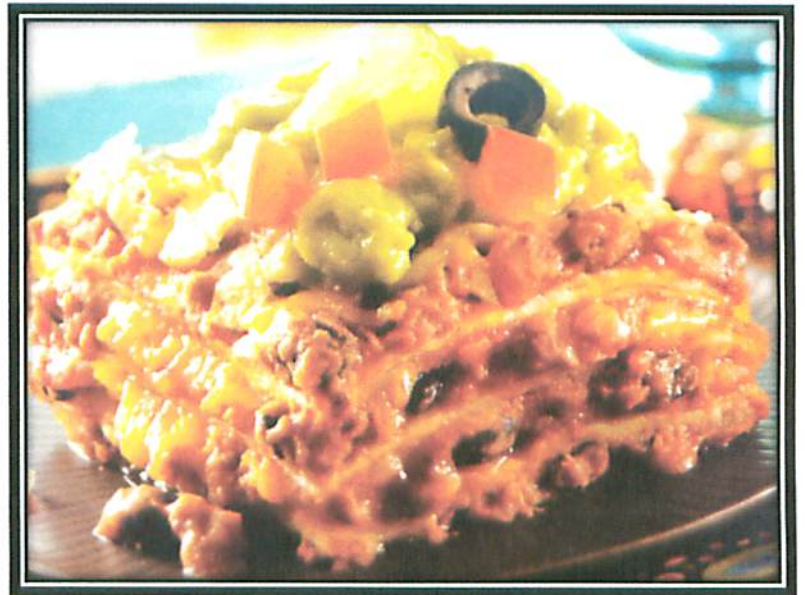
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Tortilla Mexican Lasagna

Ingredients:

- 1 ¼ lbs. ground beef
- 1 medium onion, chopped
- 4 garlic cloves, minced
- 2 cups salsa
- 1 can (16 oz.) refried beans
- 1 can (15 oz.) black beans, rinsed and drained
- 1 can (10 oz.) enchilada sauce
- 1 can (4 oz.) chopped green chilies
- 1 envelope taco seasoning
- 1/4 tsp. pepper
- 6 flour tortillas (10 inches)
- 3 cups (12 oz.) shredded Mexican cheese blend, divided
- 2 cups crushed tortilla chips
- Sliced ripe olives
- Guacamole
- Chopped tomatoes
- Sour cream



Preparations:

- 1.) In a large skillet, cook beef and onion over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain. Stir in the salsa, beans, enchilada sauce, chilies, taco seasoning and pepper; heat through.
- 2.) Spread 1 cup meat mixture in a greased 13x9 inch baking dish. Layer with two tortillas, a third of the meat mixture and 1 cup cheese. Repeat layers. Top with remaining tortillas and meat mixture.
- 3.) Cover and bake at 375 degrees for 30 minutes. Uncover; sprinkle with remaining cheese and top with tortilla chips.
- 4.) Bake 10-15 minutes longer or until cheese is melted. Let stand for 10 minutes before serving. Garnish with olives, guacamole, tomatoes and sour cream if desired.

Makes 12 servings

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