

MEXICAN LASAGNA (for 2)



Ingredients:

- 1/2 pound lean ground beef
- Couple slices small yellow onion, grated or finely chopped
- 1 teaspoon paprika
- 1/2 teaspoon cumin
- 1/2 tablespoon chile powder
- 1 shake of kosher salt
- 1/2 teaspoon black pepper
- 1/2 can fire roasted diced tomatoes
- 1 (15 oz) can black beans, rinsed and drained
- 1 can sweet corn
- 1 (4 oz) can diced green chilis
- 1 can enchilada sauce
- 3 8" large flour tortillas
- 1 bag of Mexican shredded cheese
- 6 oz can sliced olives, drained
- 2 to 4 scallions, finely chopped

Directions:

1. Preheat oven to 425°F.
2. In a large skillet, over medium high heat, add beef, onion, paprika, cumin, chili powder, salt and pepper to skillet. Brown beef for about 5-7 minutes. Add tomatoes, beans and corn. Stir to combine. Allow to cook while you begin preparing the baking pan.
3. Smooth about 1/3 of the enchilada sauce over the bottom of a 9x9 baking pan. Lay one tortilla on the bottom of the pan.
4. Spoon half of the beef mixture over top of the tortilla, spread evenly, then add a layer of cheese. Layer one more tortilla on top of beef mixture. Smooth about 1/3 of the enchilada sauce over the tortilla. Sprinkle another layer of cheeses on top. Scatter the green chilis over the cheese. Add the remaining beef mixture. Spread evenly. Layer last tortilla on top of beef mixture. Spoon enchilada sauce over tortilla. Sprinkle remaining cheese on top of tortilla. Garnish top with olives and scallions.
5. Bake for 20-30 minutes, until cheese is melted and lasagna is hot. Remove from oven and serve and enjoy!

* RED text: omit for mild receipt