
South of the Border Lasagna

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

1 1/4 pounds ground chuck
1 medium onion, chopped
4 garlic cloves, minced
2 cups Pace Picante (mild or medium)
1 can (16 oz) refried beans
1 can (15 oz) black beans, rinsed and drained
1 can (10 oz) enchilada sauce (mild or hot)
1 can (4 oz) chopped green chiles
1 envelope Ortega taco seasoning
1/4 teaspoon pepper
6 flour tortillas (10 inch)
3 cups (12 oz) Sargento 4 Cheese Mexican blend, divided
2 cups crushed tortilla chips
sliced ripe olives, guacamole, chopped tomatoes and sour cream (optional)

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the picante, beans, enchilada sauce, chilies, taco seasoning and pepper; heat through.

Spread 1/4 of the meat mixture in the bottom of a greased 9x13 pan, layer with two tortillas, 1/4 of the meat, 1 cup of cheese - repeat once more. Finish off with remaining tortillas.

Cover and bake in a 375 degree oven for 30 minutes. Uncover; sprinkle with remaining cheese and top with tortilla chips.

Bake 10-15 minutes longer or until cheese is melted. Let stand for 10 minutes before serving. Garnish with the olives, guacamole, tomatoes and sour cream if desired.

Beef/Veal Entrees