**Mexican Lasagna**

RECIPE

**INGREDIENTS**

* 4 pounds ground beef (could also use cooked pulled chicken)
* 3 large onions, chopped
* 6 cups mild salsa
* ½ (#10) can black beans, rinsed and drained
* ¾ cup Italian dressing
* 1/3 cup taco seasoning
* 18 flour tortillas (8”)
* 2 ½ cups sour cream
* 3 cups cheddar jack cheese
* 3 cups lettuce, chopped
* 3 medium tomatoes, diced
* Optional Ingredients:

green onions, cilantro, cumin, garlic powder, oregano

**DIRECTIONS**

1. Heat oven to 370°F. Fan speed high. Spray 2” pan with non-stick spray.
2. In a skillet, cook beef and onion over medium-high heat stirring occasionally, until thoroughly cooked; drain off excess grease.
3. Stir in salsa, beans, Italian dressing and taco seasoning.
4. Place half of the tortillas on the bottom of the prepared pan. Spread half of the meat mixture, sour cream and cheese over tortillas. Repeat for a second layer.
5. Cover and bake for 25-30 minutes. Uncover and bake 5-10 minutes until internal temperature is 165 degrees and cheese is good and melted. Let stand for 5 minutes; top with lettuce and tomato.

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| **Prep Time:** 20 minutes | **Cook Time:**  45-50 minutes | **Total Time:** 65-70 minutes | **Yield:** 24-26 servings |