

Category: Main Courses

Mexican Lasagna

Audrey Harde

1 ½ lbs ground beef or chicken
1 cup each diced onions and diced green bell pepper
2 tsp minced garlic
1 cup canned black beans, drained and rinsed
1 cup diced tomatoes
½ cup frozen or canned corn
1 ½ tsp chili powder
1 tsp ground cumin

2 cups tomato pasta sauce
1 cup medium salsa
¼ tsp black pepper
2 Tbsp minced fresh cilantro
4 large whole grain flour tortillas (if cooking in a dutch oven, try to buy tortillas the same size as the dutch oven if possible)
1 ½ cups shredded cheese (mozza or cheddar, use more if you like)
1 cup sour cream (optional)
¼ cup chopped green onions (optional)

At home: Cook ground chicken/beef, onions, green pepper and garlic over medium-high heat until meat is no longer pink. Break up any larges pieces of meat as it's cooking. Add black beans, tomatoes, corn, chili powder and cumin. Cook and stir for 2 more minutes. Add pasta sauce, salsa and black pepper. Bring to a boil. Reduce heat to low. Cover and simmer for 5 minutes, stirring occasionally. Stir in cilantro and remove from heat.

If you are taking this into the back-country, dehydrate the above mixture and place in a Ziploc bag. Pack your tortillas as well as a block of cheese to shred for when you assemble the lasagna at camp. In camp: Rehydrate the meat mixture in hot water before assembling. To assemble lasagna, spread ⅓ of sauce mixture over bottom of prepared pan (i.e. dutch oven, if cooking at home, use a 9 x 13 inch pan). Top with ½ the tortillas. Top with ⅓ sauce mixture, followed by ½ the cheese. Cover cheese with remaining tortillas, followed by remaining sauce. Sprinkle remaining cheese over sauce.

Cover and bake for 45 minutes at 375°F. If cooking over fire, you may not need to cook as long depending on the heat of your coals. If cooking at home, uncover for last 10 minutes of baking time. Let stand for 10 minutes before slicing for easier serving. Top each piece with a dollop of sour cream and some chopped green onions (if desired).

Number Of Servings: 6 - 8

"Behind every recipe you love is a story you want to share."