

Southwestern Lasagna

Ingredients

1 (15 ounce) can black beans, drained
1 1/2 cups corn
1 small onion, chopped
1 green or red bell pepper, chopped
1 (10 ounce) can green (tomatillo) or red enchilada sauce
8 corn tortillas cut in half
1/2 cup of salsa
3/4 cup shredded cheese



Makes 4 servings

Directions

1. Preheat the oven to 350° F.
2. In a medium bowl, mix together the beans, corn, onions and peppers.
3. Spray the bottom of an 8 x 8 inch baking pan with non-stick spray; spread 1/4 cup of the enchilada sauce over the bottom of the pan.
4. Cover the bottom of the pan with six of the tortilla halves.
5. Spoon 1/2 of the bean mixture over the tortillas.
6. Drizzle 1/4 cup of sauce over the bean mixture and sprinkle with 1/4 cup cheese.
7. Repeat this layering process once again (with 5 tortilla halves).
8. Place the remaining 5 tortilla halves over the last layer; top with 1/2 cup of salsa and the remaining enchilada sauce and cheese.
9. Bake uncovered for 35 – 40 minutes, until the lasagna is hot and bubbly.