

LASAGNA MEXICAN - FRED WINZER

From the kitchen of Fred Winzer, Chef K's Catering

Ingredients:

- 1 ½ lbs. ground beef
- 1 packet of taco seasoning
- 2 cans of refried beans
- *1 bx. lasagna noodles (type that doesn't need to be cooked)
- 1 large or 2 small jars of salsa
- 2 packages of shredded Mexican cheese
- 1 large container of sour cream
- 2 or 3 green onions chopped thin (to taste)
- 1 can black olives (to taste)

Instructions:

- Brown ground beef in a large skillet.
- Drain beef then add 1 packet of taco seasoning.
- Mix taco seasoned beef with 1 ½ to 2 cans of refried beans.
- Spread thin layer of salsa on bottom of 9 x 13" baking dish.
- *Next layer uncooked lasagna noodles.
- Spread half of the meat mixture on top of the noodles.
- Sprinkle Mexican cheese on top of the meat mixture.
- Add another layer of salsa.
- Then another layer of noodles.
- Add the remaining meat mixture.
- Another layer of salsa.
- Last layer of noodles.
- Last layer of salsa.

Wrap tightly with Saran Wrap and foil. Don't worry, saran wrap will not melt if covered completely by the foil. Bake at 350 for 1 - 1 ½ hours or until noodles are done.

Topping:

Mix sour cream, chopped green onions, and chopped ripe olives (to taste). Spread over casserole. Top with remaining Mexican Cheese. Bake in oven at 350° for about 5 to 8 minutes or until cheese is bubbly.

*Note : The salsa helps provide the liquid for the noodles and the starch from the noodles helps to thicken the casserole for cutting. If using uncooked noodles makes you nervous, I boil mine for about 3 - 5 minutes before layering.