

Lasagna Mexican

Lasagna, Mexican

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Show: [Quick Fix Meals with Robin Miller](#)

Episode: [I Feel Like Chicken Tonight](#)

Cooking spray

1 pound ground beef

1 cup sour cream (regular or low-fat)

1 cup shredded Monterey Jack cheese (regular or low-fat), divided

1 cup shredded Cheddar (regular or low-fat), divided

1/2 cup mild, medium or hot salsa

1 (4-ounce) can chopped green chiles

2 tablespoons chopped fresh cilantro leaves

1 teaspoon ground chili powder

1 teaspoon cumin

1/4 teaspoon cayenne pepper, or to taste

8 (6-inch) corn tortillas, cut into 6 wedges

Preheat oven to 350 degrees F.

Coat an 11 by 7-inch baking pan with cooking spray.

In a large bowl, combine beef, sour cream, salsa, chiles, cilantro, chili powder, cumin, and cayenne pepper. Mix well and set aside.

Arrange half of the tortilla pieces in the bottom of prepared pan, overlapping pieces slightly to cover the surface. Top with half of the beef mixture and smooth over with the back of a spoon to even the top.

Sprinkle 1/2 of the cheese on top of the mixture. Repeat starting with the tortilla pieces. You will end up with two layers.

Cover with foil and bake 30 minutes. Uncover and bake 30 more minutes, until top is golden and bubbly. Let stand 5 minutes before serving.

To reheat, bake in a preheated 375 degree F oven for 15 minutes.