

## **Enchilada Lasagna**

Yield: 8 - 10 servings

*For the casserole:*

2 lb ground beef  
1 medium green pepper, diced  
1 medium onion, diced  
3 cloves garlic, minced  
salt, to taste  
1 (16 oz) can chili beans  
1 (15 oz) can tomato sauce  
1 teaspoon ground cumin  
1 small jar picante sauce  
8-10 (10-inch) flour tortillas  
2-3 cups shredded Mexican flavored cheese

*Optional toppings:*

shredded lettuce  
sour cream  
salsa

Preheat oven to 350°F. Lightly coat a 9- x 13-inch baking dish with cooking spray.

Brown the beef, green pepper, onion, garlic and salt in a deep skillet or a large pot until the meat is cooked through. Drain any excess grease. Add the chili beans, tomato sauce and ground cumin. Simmer for 15 minutes. Stir in the jar of picante sauce.

Evenly spread a small amount of the mixture into the bottom of the prepared baking dish. Top with 4-5 tortillas, loosely folded/rolled next to each other to create a lasagna-type layer. Spread on half of the meat mixture, then 1 to 1 1/2 cups of cheese. Repeat layers.

Cover with foil and bake for 30 minutes. Remove the foil, then bake 5 minutes more. Take the pan out of the oven and let set for 5 minutes before serving. Allow each guest to top their own serving with the lettuce, sour cream and salsa as desired.

Source: Aunt Deb, friend of Pennies on a Platter