

Mexican Lasagna



PREPARATION TIME
20 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
gazpacho



If ricotta cheese is unavailable or costs more than you want to spend, you can use small curd cottage cheese instead. It is less expensive, but very similar in texture to ricotta cheese.

SHOPPING LIST

- beef • jalapeño • salsa • olives
- tortillas • refried beans
- Cheddar • sour cream • ricotta

ON HAND

- onion • ground cumin • egg
- chili powder • pepper

INGREDIENTS

- 1 pound ground beef
- 1 medium onion, chopped
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- 1 teaspoon cracked black pepper
- 1 egg, lightly beaten
- 15 ounces ricotta cheese
- 1 jalapeño, chopped
- 3 (8-inch) corn tortillas
- 1 (16-ounce) can refried beans
- 1½ cups shredded Cheddar cheese
- ¾ cup sliced black olives
- ½ cup salsa
- 6 tablespoons sour cream

SERVES **6**

COOKIN'
Express

• If your skin is sensitive to the oil in jalapeños, avoid touching them with bare hands. Try wearing surgical gloves, which are more flexible than rubber kitchen gloves.

Make Ahead

You can prepare the ground beef mixture up to 12 hours ahead. Refrigerate, covered, until ready to use.

♦ VARIATION

For a spicier version, use *Pepper Jack* cheese in place of the *Cheddar* cheese.

1 Cook beef in a large skillet over medium-high heat until browned and crumbly, about 5 minutes; drain. Add onion, cumin, chili powder and pepper. Cook until onion is tender, about 5 minutes.



2 Preheat oven to 350°F. Combine egg, ricotta and jalapeño in a small bowl; mix well.



3 Layer 1 tortilla, refried beans, beef mixture, another tortilla, ricotta cheese mixture, remaining tortilla and Cheddar in a round casserole dish. Cover with foil.



4 Bake lasagna for 15 minutes. Uncover; bake for 10 minutes longer. Remove from oven. Sprinkle olives over top. Top each serving with salsa and sour cream.

