

# **SIMPLE TACO LASAGNE**



## **Ingredients:**

**2 Tbsp Olive Oil**  
**1-1 1/2 lb Ground Beef or Chicken**  
**1 15oz can Refried Beans**  
**1 15oz can Whole Kernel Corn (drained)**  
**1 Can Petite Diced Tomatoes**  
**3 scoops Simple Salsa Seasoning**  
**1-2 small can sliced Black Olives**  
**1-2 small can Hatch Green Chilis (chopped)**  
**1/3 cup Chopped Onion**  
**1/3 cup Chopped Green Bell Pepper**  
**1/4 cup chopped Cilantro**  
**6-9 large flour Tortillas**  
**3 cups Mexican Cheese Blend**  
**Sour Cream**

## **DIRECTIONS:**

**In bowl, add 1 scoop Simple Salsa to Petite Diced Tomatoes to make salsa and set aside.**

**In skillet, heat Olive Oil and brown meat, drain. Add 1/2 cup water and 2 scoops Simple Salsa Seasoning, Bell Peppers. Onions and Salsa and cook until water reduced and veggies are a little tender.**

**Once done, in Large Bowl, mix meat, Hatch Peppers, Black Olives, Corn, 1/2 of Cilantro, Salsa and meat all together, Mix Well and set aside.**

# **SIMPLE TACO LASAGNA (CONT)**

**Pre-Heat oven to 350 degrees.**

**In a greased 9 x 12 baking pan place 2-3 flour tortilla's on bottom and spread Refried beans on tortilla's, Spoon out and spread 1/2 of the meat/ veggie mixture, top with cheese and sprinkle a little Cilantro--on top of that Repeat process with remaining meat mixture, and top with last 2-3 tortilla's, top with cheese and sprinkle rest of Cilantro on top.**

**Bake in oven for 25-30 minutes or until cheese is completely melted and bubbly. Remove from oven and let stand for 5 minutes.**

**Slice and top with Sour Cream.---ENJOY!!!!**