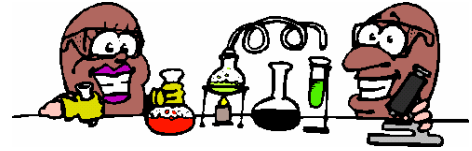


A recipe from

DAD'S COOKBOOK



Rating:



Tex-Mex Lasagna

Adapted from recipe by HEB Cooking Connection

Take all the things that are great about Tex-Mex, and add flat noodles. How can it get any better?

- 1 pkg lasagna noodles (no-boil is okay)*
- 1 lb lean ground beef*
- ½ cup diced yellow onion*
- 1 jar Texas Two-Step Chili (HEB)*
- 1 tub (12 oz) fresh pico de gallo*
- 8-10 oz shredded Asadero cheese*
- 1 cup ea corn and black beans*
- 1 cup shredded Monterey Jack cheese*

Prepare lasagna noodles according to directions. Heat oven to 425° F.

Meanwhile, brown the beef with the onions, then drain and add the chili. Stir to combine. Spread ½ to ¾ cup of chili on bottom of 9 x 13 inch baking dish. Arrange 1 layer of noodles into dish. Spread half the Asadero in the casserole, then sprinkle with half the pico de gallo. Mix the corn and beans together, then layer in half the mixture. Repeat the layers. Top with any remaining noodles, and the Monterey Jack cheese.

Bake 30-35 minutes, or until hot and bubbly. Let stand a few minutes, then cut into squares and serve.

Yield: Six to eight servings
Preparation time: 20 minutes
Cooking time: 30-35 minutes

