

Mexican Lasagna

No, I've never had this in Cabo. It came to me one day when Kim and I were in the mood for Italian Lasagna, but also hungry for Mexican food. So I combined them and came up with this concoction.

- ½ lb Ground Sausage
- ½ lb Ground Beef
- 1 each Green Pepper, Red Pepper, Jalapeno Pepper (all sliced)
- 1 can Refried Beans
- 1 can Diced Tomatoes
- 1 jar Medium Salsa
- 1 tsp Cumin
- 1 tsp Chili Powder
- 12 oz Shredded Taco Cheese
- 1 cup Sour Cream



In a large pan, cook off the sausage and beef. Season with the cumin and chili powder. Drain off the grease and let cool. In a 12" round non-stick baking pan, layer one tortilla shell, ½ of all the following ingredients: the meat mixture, refried beans, diced tomatoes, peppers, 1/3 of the salsa, and 4 oz. of the cheese. Layer another tortilla shell and repeat adding in the ingredients. Top this layer with another tortilla shell. Cover with foil and bake for 35 minutes at 350°. With 10 minutes left, add the remainder of the cheese to the top. Let stand for 5 minutes then cut and serve. Top with more salsa then sour cream. Of course you can make this a healthier dish by using Turkey, low fat cheese and low fat sour cream. It still tastes great.

Great Eats!

Mike Popella