

Enchilada Lasagna



Trisha's Dishes

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This is a great recipe for a family gathering or pot luck. While easier to make than enchiladas the taste is equally as good.

Servings: 9 to 12

Prep Time: 30 minutes

Bake Time: 30 minutes @ 350 degrees.

Note: You can prepare this dish the night before; just remove from the refrigerator 30 minutes prior to baking. This is a great recipe for turkey or chicken leftovers. Simply substitute the ground beef, turkey or chicken with cooked shredded turkey or chicken. This dish freezes well; remember to add the cheese and olives after baking.

Ingredients:

- ☑ 1 small onion, chopped
- ☑ 4 garlic cloves, minced
- ☑ olive oil
- ☑ 1 ½ pounds lean ground beef, turkey or chicken **go lite!*
- ☑ 1 ½ cups salsa
- ☑ 1 (8-ounce) can tomato sauce
- ☑ 1 (14 ½-ounce) can ready-cut tomatoes, drained
- ☑ 1 large red bell pepper, diced
- ☑ 1 can chopped green chilies
- ☑ 1 tablespoon lime juice
- ☑ 1 ½ teaspoon salt
- ☑ 1 package of corn tortillas (at least 18) **go lite!*
- ☑ 8 slices (6-ounces) pepper/jack cheese (shredded will work just fine) **go lite!*
- ☑ 1 cup sour cream **go lite!*
- ☑ 1 (10-ounce) package chopped spinach, thawed and dried
- ☑ 6-ounces cheddar cheese, shredded **go lite!*
- ☑ black and/or green olives, sliced

**look for products with fewer calories, less fat and less sodium*

Instructions:

1. Sauté onion and garlic in olive oil until tender.
2. Brown meat with onions and garlic, drain.
3. Add salsa, tomato sauce, tomatoes, red bell pepper, chopped green chilies, lime juice, and salt. Simmer uncovered for 15 to 20 minutes.
4. Arrange tortillas on the bottom and up the side of a 9 X 13 baking dish or roasting pan lightly coated with cooking spray, overlapping tortillas as needed. **go lite!*
5. Top the tortillas with half the meat mixture and the sliced pepper/jack cheese
6. Make a new layer for tortillas.
7. Combine sour cream and spinach, spread over tortillas.
8. Make a new layer of tortillas.
9. Top with the remaining meat mixture.
10. Bake as directed.

To Serve:

- ◇ Remove from oven and sprinkle with cheddar cheese and olives.
- ◇ Let stand for 10 minutes then cut into squares.
- ◇ Garnish with shredded lettuce, guacamole and sour cream.
- ◇ If preparing individual plates, serve each square on a bed of shredded lettuce with a dollop of guacamole and sour cream.

Tip: If you're serving the lasagna buffet style, place the baking dish on a heated pizza stone. This will keep the lasagna warm during serving and looks great in the silver cradle. A nice silver serving spatula will dress up your buffet.

Side Dish Suggestions:

- ❖ Easy Spanish Rice
- ❖ Thick and Creamy Guacamole