

EASY MEXICAN LASAGNA

- 2 cups salsa
- 10 corn tortillas quartered
- 2 (15 oz.) cans black beans (drained and rinsed)
- 2 cups, frozen corn
- 1 bell pepper, diced (any color)
- 1/2 cup red onion, finely diced
- 1/2 cup fresh cilantro, chopped
- 8 oz. Mexican Cheese blend, shredded

1. Preheat oven to 350 degrees.
2. In the bottom of a baking dish 9X11, spread 1/4 cup salsa out to coat the bottom.
3. Layer half of the quartered corn tortillas on top of the salsa.
4. Layer half of the drained and rinsed black beans, 1 cup of the frozen corn, 1/2 cup diced bell pepper, 1/4 cup red onion and 1/4 cup fresh cilantro on top of the tortillas.
5. Add half of the remaining salsa on top of the beans and veggies followed by half of the shredded cheese.
6. Repeat steps 2-3 once, layering the tortillas, beans, veggies, salsa and ending with the cheese.
7. Bake, covered with foil, for 30 minutes at 350 degrees. Remove the foil and bake for another 15 minutes until cheese is fully melted and lasagna is bubbly.
8. Cover with aluminum foil and add label that says type of casserole and key ingredients. Freeze.

For more recipe ideas go to
jvcbaltimore.org/casserole-recipes

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