



Mexican Lasagna

Recipe provided by Kerri Hankins, Resident of Chattahoochee Station

- | | |
|--|--|
| 1 lb. Ground beef | 2 large eggs, lightly beaten |
| 16 oz. can whole kernel corn, drained | ¼ cup grated Parmesan cheese |
| 15 oz. can tomato sauce | 1 tsp. Dried oregano |
| 1 cup picante sauce | ½ tsp. Garlic salt |
| 1 tbsp. Chili powder | 12 (5-inch) corn tortillas |
| 1½ tsp. Ground cumin | 1 cup (4 ounces) shredded Cheddar cheese |
| 24 oz. container low-fat small-curd cottage cheese | |

Brown ground beef. Stir in corn and next 4 ingredients; bring to a boil. Reduce heat, and simmer, stirring often, 5 minutes. Remove from heat and set aside. Stir together cottage cheese and next 4 ingredients. Arrange 6 tortillas on bottom and 1½ inches up sides of a lightly greased 13 x 9 inch baking dish. Spoon half of meat mixture over cheese mixture; top with cottage cheese mixture. Arrange remaining tortillas over cheese mixture; top with remaining meat mixture. Bake at 375°F for 30 minutes before serving. Yield: 8-10 servings.



NANCY
MINOR
REMAX
(770) 447-5558

