

# Mexican Lasagne



1 lb. ground beef  
1 large onion, diced  
1 garlic clove, minced  
1 (16 oz.) can refried beans  
2 cups frozen corn  
1 t oregano  
2 t cumin  
2 packages taco seasoning  
12 lasagne noodles, uncooked  
1 (20 oz.) jar salsa  
2 cups water

## Topping:

1 cup sour cream  
3 cups grated cheddar cheese  
green onions  
chopped tomatoes  
black olives  
cilantro

Cook ground beef with the onion, garlic, cumin, and oregano. Once the beef is drained, add the taco seasoning, beans, and corn.  
Spray a lasagne pan with cooking spray and layer first with noodles, then the meat mixture. Begin with noodles on the bottom and end with noodles on the top.

Combine the salsa with the water and pour over the lasagne.

Cover with foil and bake for 1 to 1 1/2 hour at 350. In the last 10 minutes, take off the foil. Top with sour cream, cheese, green onions, olives and tomatoes. Put it back in the oven (uncovered) for 10 minutes or until the cheese melts. Garnish with chopped cilantro.

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