

TIM FARMER'S COUNTRY KITCHEN

MEXICAN LASAGNA

1/2 onion, chopped
1 1/4 pounds ground beef
10 ounces black beans
10 ounces white chili beans
1/2 cup picante sauce
1 tablespoon chili powder
1 1/2 teaspoons cumin
Fresh cilantro
1/2 cup salsa
1 tablespoon pickle jalapeños
Tortillas
Shredded Cheese
Diced tomatoes



Brown onions in pan until soft. Add in ground beef and cook until brown. Stir in rest of ingredients (except tortillas, cheese and diced tomatoes) until well combined. In separate pan, brown tortillas in oil until crunchy. Set aside. In dutch oven, or baking dish, add beef mixture to bottom. Top with cheese and tortilla. Continue layering until all meat is used. Finish with tortilla on top, shredded cheese, and extra salsa if desired. Cover and cook 30-45 minutes at 350 degrees. Remove from oven and top with diced tomatoes and fresh cilantro. Cut into slices and serve.



