

Mexican Lasagna

Serves 4

4 Organic corn tortillas cut in half (I used Mission organic white corn)

½-1 cup enchilada sauce

1-1/2 cups Spanish rice*

1-1/2 cups chili beans (cooked down)

2/3rd cup Daiya Cheddar Cheese Shreds

Directions:

1. Preheat oven to 350°
2. In an 8x8" square baking pan, spray pan with a release agent and smear ½ cup enchilada sauce in the bottom of the baking pan.
3. Slather the corn tortillas in the remaining enchilada sauce and cut each in half.
4. Line the pan with 4 halves (long edges of halves facing edges of pan)
5. Layer ¾ cup of Spanish rice on top of corn tortillas
6. Layer ¾ cup of chili beans on top of Spanish rice
7. Layer 1/3 cup of cheese on top of chili beans
8. Repeat that process one more time
9. Cover baking pan with foil paper (I use parchment paper sprayed with a release agent as a liner for the foil paper)
10. Bake for 30 minutes or until cheese is melted. Uncover and place under broiler until bubbly.
11. Let cool slightly and slice into four servings.

Notes:

1. Feel free to use your favorite Spanish rice but I'm including a tried and true recipe for your convenience.
2. Finish off with your favorite toppings (i.e. guacamole, sour cream, Pico de Gallo).
3. You may also store frozen for up to three months. (I cut into the serving sizes, wrap in parchment paper and place in freezer bags before freezing.)

***Spanish Rice:**

3 cups cooked brown rice (rice should be
warm)

1 tsp. chili powder

1 cup chopped onion

1 tsp. cumin

1 cup chopped celery

1 cup chopped tomatoes (I use Roma tomatoes)

1 cup chopped green bell pepper

1 tsp. salt

1-2 Tbs. chopped garlic

½ tsp. oregano

1 Tbs. vegetable oil

¼ tsp. pepper

Sauté onion, celery, bell pepper, and garlic in oil. Add chili powder and cumin. When fragrant, add tomatoes, salt, oregano, and pepper. When tomatoes are cooked through, stir in the rice.