

MEXICAN LASAGNA

3 tablespoons extra-virgin olive oil
2 lbs ground chicken breast
2 tablespoons chili powder
2 teaspoons ground cumin
1/2 red onion, chopped
1 (15oz) can black beans, drained
1 cup medium heat taco sauce or 1 (14oz.) can stewed or fire roasted tomatoes
1 cup frozen corn kernels
salt
8 (8 inch) spinach flour tortillas
2 1/2 cups shredded Cheddar or shredded pepper jack
2 scallions, finely chopped

Preheat the oven to 425 degrees F.

Preheat a large skillet over medium high heat. Add 2 tablespoons extra-virgin olive oil - twice around the pan. Add the chicken and season with chili powder, cumin, and red onion. Brown the meat, 5 minutes. Add taco sauce or stewed or fire roasted tomatoes. Add black beans and corn. Heat the mixture through, 2-3 minutes then season with salt, to your taste. Coat a shallow baking dish with remaining extra-virgin olive oil, about 1 tablespoon oil. Cut the tortillas in half or quarters to make them easy to layer with. Build lasagna in layers of meat and beans, then tortillas, then cheese. Repeat: Meat, tortilla cheese again. Bake lasagna 12 to 15 minutes until cheese is brown and bubbly. Top with scallions and serve.

Serves: 4