



## Enchilada Lasagna

From: Teri Mattson

Makes: Serves 8

Cook Time: 40-45 min

### **Ingredients:**

1 can (16 oz) refried black beans

1 can (4 oz) diced green chilies

1 container (15 oz) ricotta cheese

1 egg slightly eaten

2 teaspoons Mexican seasoning

½ teaspoon salt

2 cans (10 oz ea) enchilada sauce

18 corn tortillas

1 can (11 oz) Mexicorn, drained

2 packages (6 oz ea) grilled chicken strips, cut into bite size pieces

3 cups shredded Mexican-blend cheese

### **Directions:**

1-Heat oven to 400 degrees. In a glass bowl blend refried beans and chilies. Cover; microwave on HIGH for 1 minute. 2-Stir together ricotta, egg, Mexican seasoning and salt; set aside. 3-Spread ½ cup of the enchilada sauce evenly in a 13X9 inch baking pan. Overlap 6 corn tortillas to create a layer, spread half each of the black bean mixture and ricotta mixture evenly over tortillas. Top with half of the Mexicorn, half the chicken and 1 cup shredded cheese. Top with ½ cup enchilada sauce. 4-Add 6 more tortillas; top with ½ cup enchilada sauce. Repeat layering the black bean mixture, ricotta mixture, Mexicorn, chicken and 1 cup shredded cheese. Top with ½ cup enchilada sauce and last 6 tortillas. Spread with remaining enchilada sauce; sprinkle with remaining 1 cup shredded cheese.

### **Bake:**

Cover with foil, bake at 400 degrees 40-45 min. Let rest 5 min before serving.