



Tex-Mex Lasagna

Recipe Courtesy: Paula Deen



Ingredients:

- 2 cups cooked chicken - chopped
- 1 cup red bell pepper - chopped
- 1/4 cup fresh cilantro - chopped
- 2 cloves garlic - minced
- 2 jalapenos seeded and chopped
- 2 cans corn (15.25 oz) - drained
- 2 cans black beans (15 oz.) - drained
- 2 cans tomato sauce (15oz.)
- 2 cans Ro-Tel - drained
- 2 cans tomato sauce (8oz.)
- 3 tsp. ground cumin
- 2 tsp. chili powder
- 2 tsp. salt
- 1 container sour cream (16 oz.)
- 1 pkg. cream cheese (8 oz.) - softened
- 1 box oven ready lasagna noodles
- 1 pkg. Monterrey Jack cheese with peppers (or mexi-blend)
- 1 pkg. grated cheddar cheese

Directions:

Preheat oven to 350 degrees and lightly grease a 13X9 baking dish. In a dutch oven, combine chicken and next 12 ingredients. Bring to a boil over medium-high heat. Reduce heat and simmer 15 minutes. In a medium bowl, combine sour cream and cream cheese.

Spoon enough sauce into prepared dish to cover the bottom. Top with uncooked lasagna noodles. Spread sour cream mixture over noodles, top with sauce and sprinkle with cheese. Repeat layers. Bake 35-45 minutes, or until hot and bubbly. Let rest for 10 minutes before serving.

ENJOY,

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