

## MEXICAN LASAGNA

from Mrs.4444 at Mrs4444cooks.blogspot.com

### Sauce Ingredients:

1 tbs garlic-flavored oil  
1 lb. ground turkey  
1 onion, chopped (I used Vidalia.)  
1 red pepper, seeded and chopped  
1 28-oz can diced tomatoes  
3 tablespoons of chopped green chilies (I used canned.)  
1 tbs ketchup  
1 tsp Kosher salt (or 1/2 tsp table salt)  
fresh cilantro (much less than pictured)  
(Celeste's version called for 2 tablespoons finely chopped cilantro "stalks", but I'd never heard of using the stalks instead of the leaves; I finely-chopped the leaves, instead.)

### Filling Ingredients:

I used five ears of locally grown corn. Celeste's version called for about 1 1/2 cans of corn, or 3 1/4 cups. (As you'll note later, I had too much corn!)  
2 1/2 cups of your favorite cheddar cheese (I used another 1/2 cup for the top.)  
6-8 round tortillas (I used 6.)

Guacamole Ingredients: Avocados (2), cilantro, salt, lime juice, 1 green onion, 1 jalapeno

Since I did not have olive-flavored oil, I made my own, making sure to heat the oil to at least 200 degrees before sauteing the garlic in it. [Through a little research, I learned that you can actually *die* from the most obvious way of flavoring oil with garlic (throwing raw garlic into a bottle of oil).]

### Here we go!

Cook the ground turkey, peppers, onions, and chilies in 1 tablespoon of garlic-flavored olive oil (about ten minutes)

Then add the diced tomatoes, along with a can full of water and the ketchup.

When everything is cooked through, add the salt, and cook a little longer (5 minutes).

Bring the heat up until it's hot and bubbly. Add the cilantro and let the sauce simmer on low.

Simmer the sauce for about 45 minutes, with the cover off, cooking it down.

As the sauce is simmering, drain and rinse the beans.

Boil and cut the corn off the cob (Mr.4444 says the locally-grown sweetcorn was one of the best parts of this dish!) or just use canned corn.

Mix the beans, corn, and shredded cheese together and set aside until the sauce is ready.

### **Assembly!**

Spoon some of the sauce into the bottom of your pan.

Because I didn't have a round pan tall enough for this recipe, I used a square pan and cut my tortillas to fit the entire pan. (I later noticed that Celeste may have used a 10" oven-proof skillet, which is a great idea.)

Place two tortillas atop the sauce in the pan, cutting pieces of tortillas to cover the pan.

Spoon 1/3 of the sauce atop the tortillas.

Top that with a layer of the bean/corn/cheese mixture.

Top that with two more tortillas (and patches) and repeat with another layer of sauce and filling, saving a little of each for the top. Top that with two more tortillas and the rest of the sauce and filling. For some reason, I had a ton of filling left! (I look forward to having it for lunch tomorrow!)

Add some more cheese to the top.

Bake at 400 degrees for 30 minutes. Allow to set at least 15 minutes before serving. (This recipe was enough for five adults to have dinner and three to have *delicious* leftovers for lunch the next day.)

Serve with lettuce, sour cream, and guacamole made with your preferred amounts of the ingredients listed earlier.

The leftovers were wonderful, and I'm sure it freezes well, too.