

Mexican Lasagne

2 lbs ground beef
 1 med onion, chopped
 2 cloves garlic, chopped/minced
 Salt & pepper
 1 pg Taco seasoning or 1 tsp each chilli powder, cumin & oregano
 14 oz can tomato sauce or equivalent amount of salsa
 Optional: chopped jalapeno peppers
 3 cups grated cheese (monterey jack, cheddar etc...)
 1 cup diced green, red or orange peppers (partially cooked 5-6 minutes in microwave)
 2 cups sour cream
 Corn or flour tortillas

Brown ground beef with onion, garlic, salt & pepper.
 Drain and add seasonings, jalapenos & tomato sauce/salsa.
 Layer meat mixture with corn tortillas in 9 x 13 pan - starting with tortillas and ending with the meat mixture (generally three layers of tortillas and meat if your pan is deep enough). After you place the first layer of meat and tortillas, sprinkle the peppers evenly across the pan and top with spoonfuls of sour cream and 1 cup grated cheese. When you complete your layering process, bake in 350 F oven until bubbling. Add remaining 2 cups grated cheese and bake until it's melted.
 Enjoy with a green salad. Serve salsa, sour cream and/or guacamole on the side.

Black Bean and Corn Salsa

1/4 cup mayonnaise
 2 tbsp lime juice
 1/2 tsp cumin
 1 19 oz can of black beans, rinsed and drained well
 1 19 oz can of whole kernel corn
 1 pint (approx 2 cups) of cherry tomatoes quartered
 1/2 cup chopped red onion
 1/4 cup chopped cilantro
 1/2 jalapeño pepper chopped fine

In a medium bowl blend mayo, lime juice and cumin. Stir in remaining ingredients. Serve chilled or at room temperature.

Pretty easy, not recommended for pea hearts and nursing moms

