



## Mexican Lasagna

12 small corn tortillas  
1 cup beef broth  
1 pound ground beef  
1 small white onion, finely chopped  
2 garlic cloves, minced  
3 Roma tomatoes, chopped  
1 teaspoon cumin  
1/2 a bunch cilantro, chopped  
1/2 cup white rice, cooked  
15 oz. Ricotta cheese  
2 cups salsa (store bought - I used Pace Picante medium sauce, you use whatever makes your little heart beat!)  
1/2 cup shredded Mexican cheese

- The first thing you need to do is preheat the oven to 375 degrees. Then, heat a skillet with some olive oil. Add the beef, onions and garlic. Mix well and cook, stirring occasionally, until the meat is browned. Add the tomatoes, cumin, half a cup of salsa and half of the cilantro. Season with salt & pepper. Mix in the rice.
- Next, I want you to whisk the Ricotta cheese with 1 cup salsa and the rest of your cilantro. Place the beef broth in a shallow dish (Pyrex for example) and soak the tortillas, three at a time, for 30 seconds.
- Start layering your lasagna in a 9-inch, round casserole dish. Start with a layer of Ricotta cheese. Add a layer of tortillas. Add half of the meat and rice. Add a layer of tortillas. Add the rest of the Ricotta cheese. Add a layer of tortillas. Add the rest of the meat. Cover with the last layer of tortillas. Spread the remaining salsa on the last layer of tortillas and sprinkle the cheese on top.

- Place the lasagna into the oven and bake for 25 to 30 minutes until the inside is bubbly and the cheese is melted. Serve and enjoy!

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