

Mexican Lasagna

Ingredients

- 1 1/2 - 2 lb. Ground beef
- 1 medium onion, chopped
- 1 (1 lb.) can tomatoes, chopped
- 1 (10 oz.) can mild enchilada sauce (I use salsa)
- 1 (2 1/4 oz.) can black olives, drained and sliced
- 1/2 c. crushed Fritos
- 1 tsp. Salt
- 1/4 tsp. Garlic powder
- 1/4 tsp. pepper
- 6-8 corn tortillas, cut in halves
- 2 c. small curd cottage cheese
- 2 eggs
- 1/2 lb. Monterey Jack cheese, sliced thin
- 1/2 c. shredded cheddar cheese

Directions

1. Brown ground beef and onion.
2. Blend tomatoes, enchilada sauce, olives, salt, pepper, and garlic powder into meat mixture. Simmer, uncovered, for 20 minutes.
3. Meanwhile, beat together the egg and cottage cheese. Grease a 9 x 13-inch pan.
4. Spread 1/3 of meat mixture in bottom of pan. Top with 1/2 of Jack cheese, 1/2 of cottage cheese, and 6-8 tortilla halves.
5. Repeat process again. Put last 1/3 of meat mixture on top. Sprinkle with cheddar cheese and Fritos.
6. Bake at 350 for 20 minutes.