

Mexican Vegetarian Lasagna

Ingredients:

- 2 onions, chopped
- 3 cloves garlic, minced
- 1/2 c chopped bell pepper (optional)
- 1 T olive oil
- 2 – 15 oz cans pinto beans, drained and rinsed
- 1 – 4 oz can green chilies
- 1/2 c frozen corn (optional)
- 2 – 15 oz cans chili style or fire-roasted tomatoes
- 1 – 2 T chili powder
- 1 T cumin
- 8 corn tortillas
- 2 c Mexican style shredded cheese

Saute onions and garlic (and bell pepper if using) in olive oil. Add beans, chilies, tomatoes, and seasonings (and corn if using). Simmer for 20 minutes.

Spread 1/3 bean mixture in 9x13 pan sprayed with cook spray. Top with 4 tortillas and 1 c of cheese. Top with 1/2 of remaining bean mixture, remaining 4 tortillas, and remaining 1 c of cheese. Top with the last of the bean mixture. Cover with foil and bake at 350 for 45 minutes.