

GLUTEN-FREE MEXICAN LASAGNA CASSEROLE

Ingredients:

1.5 pounds of ground beef

1 teaspoon Tony Chachere's creole seasoning or seasoned salt such as Lowry's

1oz packet of McCormick's 30% less sodium taco seasoning

1 HEB fire roasted diced tomatoes – 14.5 ounce can, drained

16 ounces of tomato sauce

4 ounces of chopped green chilies (mild preferred)

8 ounces ricotta cheese

2 large eggs

16 each HEB street tacos or other corn tortillas (gluten-free)

10 ounces Monterey Jack cheese, grated

Directions:

Preheat oven to 350

Brown ground beef until crumbly – drain fat.

Return to pan and add seasonings, tomatoes, tomato sauce and chilies. Simmer, uncovered, 10 minutes.

In a separate bowl combine the ricotta cheese and eggs.

Spread ½ meat mixture on the bottom of the pan, top with 8 street tacos, top with half of the ricotta cheese/egg mixture then half of the grated cheese. Repeat layers one more time ending with grated cheese.

Bake in preheated oven for 20-30 minutes.

Cool for 20 minutes, cool and cover with heavy duty aluminum foil and freeze.

Label with casserole name.