

GLUTEN-FREE MEXICAN LASAGNA
(1 small pan)

INGREDIENTS:

1.5 lbs lean ground beef
1 teaspoon of Tony Chachere's Creole Seasoning or another seasoned salt like Lawry's
1 oz packet of McCormick's 30% less sodium taco seasoning
1 can (14.5 oz) of HEB brand roasted diced tomatoes (drained)
16 oz tomato sauce
4 oz of chopped green chilies (mild preferred)
8 oz ricotta cheese
2 large eggs
16 HEB street tacos (gluten-free) or another brand gluten free corn tortillas
10 oz Monterey Jack cheese, grated

DIRECTIONS:

Preheat oven to 350 degrees

Brown ground beef until crumbly, drain fat. Return to pan and add seasonings, tomatoes, tomato sauce and chilies. Simmer, uncovered, for 10 minutes.

In a separate bowl combine the ricotta cheese and eggs.

TO ASSEMBLE:

Spread half of the meat mixture on the bottom of the small foil pan provided.

Top with 8 street tacos.

Top with half of the ricotta cheese/egg mixture, then sprinkle half of the grated cheese.

Repeat these steps one more time ending with grated cheese.

Bake in 350-degree oven for 20-30 minutes.

Cool in refrigerator.

Cover completely with heavy duty aluminum foil and freeze.

Label with casserole name.