

MEXICAN LASAGNA

- 1 pkg of 10 "Burrito size" flour tortillas (large)**
- 2 fresh bell peppers, one red, one green, sliced**
- 1 medium onion, sliced thin**
- 1 can Pinto beans, rinsed well and drained**
- 1 lb. Pepper cheese, shredded and divided into two piles**
- 1 can black olives, drained and sliced**
- 3 plum tomatoes, seeded and diced (or 1 cup diced tomatoes, drained)**
- 4 large scallions, chopped and divided into two piles**
- 1 can refried beans**
- 1 habanero or 2 jalapeno peppers, chopped**
- 1 Tb. Chopped fresh garlic**
- 1 Tb. Chopped fresh cilantro**

Spray a 9x13 rectangular glass dish with olive oil or Pam.

Slice the flour tortillas into semicircles.

Nuke the bell peppers and onion 6 minutes at high, set aside to drain.

Nuke the refried beans with the hot peppers 3 minutes at high.

Assemble the lasagna by placing 4 tortilla semicircles with the cut sides to the outside of the pan, so the curved sides overlap in the middle. After each new layer of tortillas is added, smooth them and press the layers down firmly.

Spread the drained peppers and onion for the first layer. Cover with tortillas.

Spread the drained pinto beans, cover with one of the piles of cheese. Cover with tortillas.

Spread the olives, tomatoes, and one pile of scallions. Cover with tortillas.

Spread the refried beans, sprinkle with chopped garlic. Cover with tortillas.

Cover the top of the dish with plastic wrap. Nuke at high for 10 minutes.

Remove the plastic, sprinkle the remaining cheese on top, nuke 1 minute more.

Sprinkle the cilantro and remaining scallions on top and serve.

Serves 6 generously as a main course.

ALTERNATE METHOD - without a microwave

Be sure to use plenty of oil/spray on the pans.

Saute the peppers and onions in a little olive oil or butter until they soften a bit.

Warm up the refried beans with the hot peppers in a covered saucepan.

Preheat the oven to 350. Assemble the lasagna as above, but cover the baking pan with aluminum foil. Bake 25 minutes, remove the foil, sprinkle the remaining cheese on top, bake two minutes more, uncovered. Sprinkle the cilantro and remaining scallions on top and serve.

For a meat version, use cooked chicken, turkey, pork, sausage or ground beef. If it's not moist, mix some salsa in with it to add some liquid, and add to the layer with the olives (or instead of the olives) along with the tomatoes and scallions.