

Vegetarian Mexican Lasagna

Oscar · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

A vegetarian TexMex lasagna made with corn tortillas and packed with cheese and veggies Garnish with cilantro sour cream and other favorite toppings

Ingredients

- - cooking spray - 2 tablespoons olive oil - 1 cup diced sweet onion - 2 jalapeno peppers
- seeded and diced - 1 red bell pepper
- diced - 4 cloves garlic
- minced - 1 (16 ounce) jar salsa - 1 (15.5 ounce) can black beans
- rinsed and drained - 1 (15.25 ounce) can whole kernel corn
- drained - 1 teaspoon chili powder - 1 teaspoon ground cumin - 1 (10 ounce) package frozen chopped spinach
- thawed and drained - 3 cups shredded pepper Jack cheese
- divided - 2 cups ricotta cheese - 1 egg
- beaten - ½ teaspoon salt - ½ teaspoon ground black pepper - 18 corn tortillas - 1 cup enchilada sauce

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray. Heat olive oil in a large skillet over medium heat. Add onion
2. jalapenos
3. bell pepper
4. and garlic; cook and stir until onion is translucent
5. 5 to 7 minutes. Reduce heat to medium-low and add salsa
6. black beans
7. corn
8. chili powder
9. and cumin. Bring to a simmer; let simmer for 5 minutes. Combine 2 cups pepper Jack cheese
10. ricotta cheese
11. spinach
12. egg
13. salt
14. and pepper in a bowl. Place 6 corn tortillas in the bottom of the prepared baking dish. Add 1/2 of the vegetable mixture using a slotted spoon
15. followed by 1/2 of the cheese and spinach mixture. Add a layer of 6 tortillas and follow with remaining vegetables and remaining cheese mixture. Top with remaining tortillas. Spread enchilada sauce across the top and remaining pepper Jack cheese. Bake in the preheated oven until cheese is melted and bubbly
16. 45 minutes to 1 hour. Cook's Note The flavor is dependent on the salsa and enchilada sauce used. For example
17. if you do not like spicy foods
18. use a mild salsa and enchilada sauce.