

SOUTHWESTERN CHILI LASAGNA



Traditional American Chili With Beans layered with flour tortillas, cheddar and mozzarella cheeses, red onion and sliced jalapeños, baked until bubbly and garnished with cilantro. Yield: 1 Serving

Ingredients:

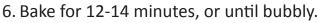
Traditional American Chili With Beans

| 2 Cups | [#48394], Prepared According To Package | ½ Cup | Red Onion, Sliced |
|--------|---|---------|-----------------------------|
| · | Directions | ¾ Cup | Cheddar Cheese, Shredded |
| 3 Each | 6-Inch Flour Tortillas | ¾ Cup | Mozzarella Cheese, Shredded |
| ½ Cup | Jalapeño Peppers, Sliced | Garnish | Cilantro, Chopped |

Directions:

1. Preheat an oven to 350°F.

- 2. Pour a ½ cup of Traditional American Chili With Beans into the bottom of a baking dish.
- 3. Layer it with a flour tortilla, ¼ cup of jalapeño pepper, ¼ cup red onion, ¼ cup of cheddar cheese, ¼ cup of mozzarella cheese and ½ cup of **Traditional American Chili With Beans.**
- 4. Repeat step 3 and place the remaining flour tortilla on top.
- 5. Top with the remaining **Traditional American Chili With Beans**, cheddar cheese and mozzarella cheese.



7. Garnish with cilantro.

