



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:

2 Cups	Traditional American Chili With Beans [#48394], Prepared According To Package Directions	½ Cup	Red Onion, Sliced
3 Each	6-Inch Flour Tortillas	¾ Cup	Cheddar Cheese, Shredded
½ Cup	Jalapeño Peppers, Sliced	¾ Cup	Mozzarella Cheese, Shredded
		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.
6. Bake for 12-14 minutes, or until bubbly.
7. Garnish with cilantro.

