

## Spicy Tortilla Lasagna

Adapted from Canadian Living magazine (February 1992)

*I love this recipe for many reasons:*

1. *It's healthy and fairly quick to assemble.*
2. *Most guests love it and ask me for the recipe!*
3. *It usually tastes better the next day so use it as a 'make ahead and serve tomorrow' recipe.*

*All recipes should be adapted to meet your needs based on the ingredients you have in your refrigerator. This recipe calls for ground turkey; use lean ground beef or chicken, if you prefer. Instead of low-fat ricotta cheese use cottage cheese and it will taste just as good. Choose any type of tortillas. I normally use 100% whole wheat tortillas but consider corn or rice flour tortillas. Lastly, instead of mozzarella cheese, consider trying Monterey Jack or any other cheese you have available!*

*What you will need:*

¾ pound	lean ground chicken
1	onion, chopped
1	clove garlic, minced
2 tsp	chili powder
1 tsp	dried oregano
½ tsp	ground cumin
1	can (28 oz) diced tomatoes, drained
1	can (14 oz) tomato sauce
1 cup	ricotta cheese
1	egg
4	flour tortilla (8 inch)
1½ cups	shredded mozzarella cheese

*How to make it:*

- 1. In a large skillet, cook chicken over medium-high heat for 5-7 minutes or until no longer pink inside; remove to plate. Cook onion and garlic, stirring for 3 minutes or until softened.*
- 2. Add chili powder, oregano and cumin; cook, stirring for 1 minute. Stir in tomatoes and sauce; bring to boil. Reduce heat and return chicken to skillet; simmer for 10 minutes, stirring occasionally.*
- 3. Stir together ricotta and egg.*
- 4. Spread one third of tomato mixture in a 13 × 9 inch baking dish. Top with 2 tortillas; spread with one third of tomato sauce, half the ricotta cheese mixture and half of the mozzarella. Repeat with remaining tortillas, tomato sauce, ricotta mixtures and mozzarella.*
- 5. Bake at 350 °F for 20 to 30 minutes or until sauce is bubbly. Let stand for 10 minutes prior to serving.*