

Tex-Mex Lasagna

Amount	Measure	Ingredient - Preparation Method
1 1/4	pounds	ground beef
		olive oil
1	tablespoon	chile powder
1	tablespoon	ground cumin
1	tablespoon	ground coriander seeds
1/4	teaspoon	cayenne
		salt
14	ounces	can pinto beans - rinsed and drained in cold water
2	teaspoons	bacon fat
1/2	cup	water
		salt
2	medium	onion
1		red ball pepper - stemmed and seeded
3	cloves	garlic
28	ounces	diced tomatoes (fire roasted)
7	ounces	diced green chile
1/2	teaspoon	dried oregano
12		corn tortilla
2	cups	grated monterrey jack cheese
2	cups	grated mild cheddar cheese

Heat 2 Tbsp olive oil in a large cast iron frying pan on medium-high heat. Add ground beef. Sprinkle with salt, chile powder, cayenne, cumin and coriander. Increase heat to high. Add another 2 tbsp olive oil. Do not stir unnecessarily. Allow it to brown on one side, then stir to brown other side. As soon as browned, remove pan from burner. Once you are sure that the meat is cooked through, remove to a bowl with slotted spoon and set aside.

While the meat is cooking, heat bacon fat in another frying pan on medium high. Add the rinsed, drained beans to the pan and mash gently with a potato masher. Stir in enough water so that the beans are easily spreadable, about 1/2 cup. Salt to taste. Remove from heat and set aside.

Add 1 tbsp oil to meat frying pan and heat to medium. Add onions and bell pepper and cook until onions have softened, about 5 minutes. Add the garlic and cook for an additional minute. Add the tomatoes, green chiles and oregano and simmer for 15-20 minutes.

In a 9 inch skiller, heat 1/2 cup olive oil on med heat until sizzling but not smoking. Cook tortillas, one at a time, for 5 seconds on each side. Remove to paper towel lined plate.

Preheat oven to 350 and lightly oil 13x9x3 ceramic baking dish.

In dish, arrange 4 tortillas in one layer, overlapping slightly. Spread half of bean mixture and top with half of meat mixture. Spread 1/3 of cheese over meat and half of sauce over cheese. Repeat. Top with remaining 4 tortillas and cheese. Bake on middle rack for 35 minutes. Let cool 10-15 minutes.