



# R.J.'S MEXICAN LASAGNA RECIPE:



\*All ingredients are available for purchase at Horrocks Market!!!\*



1 - 1 ½ LB.  
**CHEESY FIESTA BRATS**  
(REMOVED FROM CASINGS)

\*Available only at Horrocks meat counter



## INGREDIENTS:

- Extra Virgin Olive Oil-**Aisle 9**
- 1 Medium Onion, finely diced-**Produce Dept.**
- 2 Cloves Garlic, minced-**Produce Dept.**
- 14oz. Can Diced Tomatoes, drained (I like Delallo Fire Roasted)-**Aisle 10**
- 10oz. Can Red Enchilada Sauce, Mild or Hot-**Aisle 13**
- 16oz. Can Refried Beans-**Aisle 13**
- 4oz. Can Diced Green Chilies, Mild or Hot, Drained-**Aisle 13**
- 12 Flour Tortillas, 8 inch-**Aisle 15, End Cap Next To Ice Cream**
- 8oz Shredded Taco Style Cheese-**Refrigerated Wall Aisle 19**
- 8oz Shredded Mexican Blend Cheese-**Refrigerated Wall Aisle 19**
- Cilantro, Finely chopped For Garnish-**Produce Dept.** Or Dried-**Aisle 8**
- Your favorite taco/burrito toppings (Sour Cream, Salsa, Guacamole etc.)-Optional

### Directions:

Preheat oven to 375 degrees and grease a 9x13 pan with olive oil.

In a saucepan on medium heat add olive oil and start to sauté the onions for about a minute, then add the garlic and sauté for 30 seconds. Add fiesta meat and break apart cooking until meat is no longer pink. Add the drained tomatoes, drained chilies, and refried beans, and mix until fully combined.

Cut tortillas in half. In prepared 9x13 pan add a thin layer of enchilada sauce and tortilla halves until bottom is covered. Sprinkle a 1/4 of both cheeses and add half of the meat mixture. Repeat the process ending with a layer of tortillas, enchilada sauce, and the remaining cheeses. Bake for 35-40 minutes until cheese is melted and golden.

Serve with sprinkled cilantro and your desired toppings and enjoy!