Mexican Lasagna

Sauce:

1 onion, peeled and chopped

1 yellow bell pepper, seeded and chopped

1 can chopped green chiles

1 teaspoon kosher salt or 1/2 teaspoon table salt

2 tablespoons finely chopped cilantro

2 (14-ounce) cans diced tomatoes

1 tablespoon ketchup

1 lb lean ground turkey

Filling:

2 (15-ounce) cans black beans, drained and rinsed

3 1/4 cups drained canned corn, from about 1 1/2 (15-ounce cans)

2 1/2 cups grated mature goats Cheddar, or cheese of your choice

6-8 soft flour tortillas (approximately 10-inch diameter)

Salsa

​Preheat the oven to 400 degrees.

For the sauce: Heat the oil in a saucepan on the stove and fry the ground turkey.

​Add the onion.

Add the bell pepper.

​Add the chiles and salt and cook gently for 15 minutes.

​Add the chopped cilantro stalks.

​Add the canned tomatoes. Spoon in the ketchup and let things come to a simmer, leaving the sauce to cook while you get on with preparing the filling- about 10 minutes.

For the filling:

Mix the drained beans and canned corn in a bowl. Add most of the grated cheese, reserving some to sprinkle on the top at the end, and mix together.

​Layer on 2 tortillas so that they cover the bottom of the dish.

​Add a third of the salsa mixture over the tortillas.

​Add half of the beans and cheese mixture covering the salsa.

​Repeat layering. Finish with a layer of tortillas and then a layer of salsa.

​Finally, add the last layer of beans and cheese, nearly all of the remaining salsa and cover with the last 2 tortillas. Spread the very last bit of salsa over the tortillas and sprinkle with the remaining cheese. (I accidentally used up all of my cheese in the filling - oh well.)

Place on top of the cookie sheet in the oven (to catch any over-flow from the lasagne) and bake for 30 minutes, and let it rest for a good before serving.