



# Mexican Lasagna Bake

  
FLIP FOR RECIPE

# Mexican Lasagna Bake

PREP: 20 MINUTES | COOK: APPROX. 1 HOUR | MAKES: 8-12 SERVINGS

## INGREDIENTS



1 tablespoon  
unsalted butter



2 tablespoons  
canola oil



10 ounces sliced  
white mushrooms



1 medium yellow onion,  
peeled, diced



1 green bell pepper,  
deseeded, diced



1 packet (1 ounce)  
taco seasoning mix



1 can (15¼ ounces)  
sweet corn, drained



1 can (15½ ounces)  
black beans,  
drained, rinsed



¼ cup chopped  
fresh cilantro



1 can (10 ounces) red or  
green enchilada sauce



1 package (16 ounces)  
shredded Mexican-style  
cheese



1 package (5-7 tortillas)  
burrito-size flour tortillas  
(10 inches each)



Prepared salsa,  
as desired



Sour cream, as desired

## DIRECTIONS

1. Preheat oven to 375°F. Place the Ninja PossiblePan over medium-high heat and preheat for 3 minutes.
2. Add butter and oil. Once the butter is melted, add the mushrooms and sauté until the liquid has evaporated and the mushrooms start browning, about 7 to 10 minutes. Add the onion, pepper, and taco seasoning mix. Sauté until vegetables are softened and lightly browned, about 5 to 7 minutes.
3. Add the corn, black beans, cilantro, and enchilada sauce. Stir to thoroughly combine and cook until the sauce is warm throughout, about 2 to 3 minutes. Remove pan from heat, transfer mixture to a bowl, and set aside.
4. In the same pan (no need to wipe clean), evenly spread 1 cup cheese, place 1 tortilla on top, then evenly spread 1 cup of the veggie/bean mixture over the tortilla. Repeat this step using ½ cup cheese at a time until all ingredients from the bowl are gone. It is okay if the layers reach the top of the pan. Top the Mexican lasagna with a tortilla and lightly press down to compact the layers.
5. Transfer the pan to the oven and cook for 25 minutes. When cooking is complete, remove the pan from the oven and let cool for 10 minutes. Cover the pan with a large plate, then carefully flip the lasagna out of the pan. Serve with salsa and sour cream as desired.