

# Mexican lasagna

*We give lasagna a Mexican flavor in this recipe. Corn tortillas take the place of lasagna noodles; Cheddar and Monterey Jack cheese replace mozzarella; and chopped jalapeño, cumin, cilantro and avocado give it its south-of-the-border flavor.*

½ lb. ground mild pork sausage	10¾-oz. can cream of mushroom soup
½ lb. ground beef	10-oz. can enchilada sauce
1 jalapeño pepper, seeded and finely chopped	18 (6-inch) corn tortillas
¾ c. canned diced tomatoes and green chiles	2 c. shredded Cheddar cheese
1 t. garlic powder	1 c. shredded Monterey Jack cheese
1 t. ground cumin	1 tomato, seeded and diced
½ t. salt	4 green onions, chopped
½ t. pepper	¼ c. fresh cilantro, chopped
10¾-oz. can cream of celery soup	Optional: 1 avocado, chopped

Cook sausage and ground beef in a large skillet over medium-high heat, stirring until meat crumbles and is no longer pink. Drain. Stir in jalapeño and next 5 ingredients; cook until thoroughly heated.

Stir together soups and enchilada sauce in a saucepan; cook until thoroughly heated.

Spoon one-third of sauce onto bottom of a lightly greased 13"x9" baking dish; top with 6 tortillas. Spoon half of beef mixture and one-third of sauce over tortillas; sprinkle with half of Cheddar cheese. Top with 6 tortillas; repeat layers, ending with tortillas. Sprinkle with Monterey Jack cheese and next 3 ingredients.

Bake at 350 degrees for 30 minutes. Top with avocado, if desired. Serves 6 to 8.