



Lawry's Mexican Lasagna

The California Center, close to downtown Los Angeles had a number of restaurants with exquisite gardens and fountains connecting. The Mexican restaurant was one of my favorites.

Preheat oven to 350°F
9x13-inch baking dish
Yield: 12 servings

1-1/2 lb	ground beef or turkey	1 cup	ricotta cheese
1 oz	Lawry's taco seasoning	2 large	eggs, beaten
1/2 tsp	Lawry's seasoned salt	10	corn tortillas
1 cup	diced tomatoes	2-1/2 cups	shredded Monterey Jack cheese
16 oz	tomato sauce		
4 oz	diced green chilies		

1. In a skillet on medium heat cook meat until browned, about 8 minutes. Drain off fat. Add taco seasoning, seasoned salt, tomatoes, tomato sauce and green chilies. Mix well and bring to a simmer uncovered for 10 minutes.
2. In a small bowl, combine ricotta and eggs. Set aside.
3. Spread half of meat mixture on bottom of baking dish, arrange 5 tortilla on top, spread half of ricotta mixture on top of tortillas, sprinkle with half of the Monterey Jack cheese, repeat layers.
4. Bake uncovered until cheese is melted and lightly browned, 20 to 30 minutes. Let stand for 10 minutes prior to serving.