

## MEXICALI LASAGNE

HEALTHY



Serves 4-6



Prep Time 15 minutes



Cook Time 40 minutes



### INGREDIENTS

- 500 g lean beef mince
- 1 onion, diced
- 1 red capsicum, diced
- 420 g can **Wattie's Mild Chilli Beans**
- 1 Tbsp **Wattie's Tomato Paste**

### METHOD

1. Preheat oven to 180°C and lightly grease a round 23cm shallow ovenproof dish.
2. Heat a dash of oil in a non-stick frying pan and brown mince. Add onion and capsicum and continue cooking for 2-3 minutes.

- 420 g can **Wattie's Mexican Style Tomatoes**
  - 2 Tbsp finely chopped parsley
  - 3 large tortillas
  - 250 g cottage cheese
  - 1 cup grated mozzarella
  - ¼ cup grated Parmesan cheese
3. Stir in **Wattie's Mild Chilli Beans, Wattie's Tomato Paste, Wattie's Mexican Style Tomatoes** and parsley and cook for a further 10 minutes. Remove from heat and stir in parsley.
  4. Spread a third of the cooked mince and bean mixture over the bottom of the ovenproof dish and lay one tortilla on top. Spread a third of the cottage cheese over the tortilla then sprinkle with a third of each of the mozzarella and Parmesan cheeses. Repeat twice more so you have 3 layers.
  5. Bake for 20-30 minutes or until heated through and the cheese is golden.