



SOUTHWEST LASAGNA



Wavy Pasta Sheets filled with taco seasoned beef, refried beans, pepper jack cheese, enchilada sauce and finished with scallions and sour cream. Yield: 12 Servings

Ingredients:

3 Sheets	Wavy Pasta Sheets [#74856], Prepared According To Package Directions	3 Cups	Pepper Jack Cheese, Shredded
2 Cups	Enchilada Sauce, Divided	1 Cup	Red Onion, Diced
2 Cups	Refried Beans	Drizzle	Sour Cream
1 ½ Lb.	Seasoned Ground Beef, Prepared	Garnish	Scallion, Sliced

Directions:

1. Preheat oven to 350°F.
2. Spread a layer of enchilada sauce over the bottom of a large baking pan.
3. Place a **Wavy Pasta Sheet** over the enchilada sauce, covering completely.
4. Spread refried beans over the **Wavy Pasta Sheet**, then sprinkle ground beef over the top.
5. Spread a thick layer of cheese over the beef and sprinkle red onions over the cheese.
6. Spread a layer of enchilada sauce over the cheese and onion, then place a **Wavy Pasta Sheet** on top.
7. Repeat steps 4 and 5.
8. Place **Wavy Pasta Sheets** over the top of the lasagna and coat with the remaining enchilada sauce and a layer of cheese.
9. Bake for 30–45 minutes.
10. Remove from oven and drizzle the sour cream over the top and garnish with sliced scallions.

