

# Mexican Lasagna

*Posted by Tina Moore*

Easy to assemble ahead and freeze. This is a great dish if you're serving a lot of people on a budget. When I added the B&B jalapeños it became the most requested!

1-1/2# hamburger  
1 16oz can refried beans  
12 lasagna noodles-uncooked  
2 tsp. dried oregano  
1 tsp cumin  
3/4 tsp. garlic powder  
1/4c b&b jalapeño  
2 1/2c water  
2 1/2c salsa  
2c (16oz) sour cream  
3/4c diced green onion  
2.2oz sliced black olives  
1c (or more) jack and cheddar cheese.

Place 4 of the uncooked noodles in the bottom of a 13x9x2 baking pan.

Combine beef, beans, spices and jalapeños. Spread 1/2 the beef mixture over the noodles.

Place 4 more noodles on top of the beef mix.

Cover with 4 remaining noodles.

Combine water and salsa and pour over all.

Cover tightly with foil and bake at 350\* for 1-1/2 hours.

Meanwhile, combine sour cream, onions, and olives. When lasagna is done spoon sour cream mixture over top and cover (we like to blanket) with cheese.

Bake 5 more minutes to melt cheese.

Serve with a salad and cold drinks--and get ready to pass out the recipe!