

Tex-mex lasagna



Ingredients:

- 3/4 cup bottled salsa
- 1 1/2 tsp cumin
- 1 (14.5) oz can diced tomatoes
- 1 (8 oz) can tomato sauce
- 6 precooked lasagna noodles (like Barilla)
- 1 cup frozen whole-kernel corn, thawed
- 1 (15 oz) can black beans, rinsed and drained
- 2 cups preshredded reduced-fat-4-cheese Mexican blend cheese

Directions:

1. Oven at 450
2. Combine first 4 ingredients. (I have used ALL salsa as a time saver and if I don't have the other ingredients)
3. Spread 2/3 cup of sauce in bottom of 8 in square baking dish coated with cooking spray. Place 2 noodles over the sauce, top with half the corn and half the beans. Sprinkle with 1/2 cup cheese and 2/3 cup of sauce. Repeat layers once; top with remaining 2 noodles. Spread remaining sauce over noodles. Sprinkle with remaining 1 cup of cheese.
4. Cover and bake at 450 for 30 minutes.
5. Let stand for 15 minutes.