

# Enchi-Lasagna

*By Sharon Friddle*

Prep time: 30 minutes

Cook time: 3 hours

Serving size: 10

Calories per serving: 408

## **Ingredients:**

4 tablespoons chili powder  
2 teaspoons sugar  
2 tablespoons vegetable oil  
3 tablespoons flour  
1 (30-ounce) can tomato sauce  
2 (30-ounce) cans water  
1 teaspoon cumin  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 pound ground beef  
1 can green chili  
1/2 chopped onion  
24 corn tortillas  
3 cups Cheddar cheese shredded



## **Directions:**

Combine first 4 ingredients in large pot and mix until smooth. Add next 5 ingredients and cook on high until boiling. Reduce heat and simmer for at least 2 hours. Spray a 9x13 pan with non stick cooking spray and ladle a little sauce in the bottom of the pan. Dip tortillas in sauce and layer 6 of them on the bottom of the pan. Top with meat and cheese and repeat this process. Dip 6 more tortillas in sauce to make the top layer. Pour remaining sauce over the top and sprinkle with cheese. Bake at 350 for 40 minutes until bubbly. Serve with lettuce and sour cream.

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