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Mexican Tortilla Lasagne  
RECIPE

## Mexican Tortilla Lasagne



**Cook** 45 mins  
**Prep** 20 mins  
**Makes** 6 servings

Looking for something a bit different? Why don't you spice things up with our fun Mexican twist on a traditional family favourite?

### INGREDIENTS

- 400g lean, minced beef
- 1 onion, finely chopped
- 1 small red capsicum, deseeded and chopped
- 1 small green capsicum, deseeded and chopped
- 1 red or green chilli, deseeded and finely chopped
- 400g canned red kidney beans without salt or sugar, rinsed and drained
- 25g cheddar cheese, grated
- Salad (finely chopped tomatoes, cucumber, red onion and coriander),
- 4 soft flour tortillas
- 1½ Jars DOLMIO® Thick Tomato Lasagne Sauce 505 g
- 1½ Jars DOLMIO® Bechamel Lasagne Sauce 490 g

### COOK'S TIPS

**EXPERIMENT:** For a vegetarian alternative, use 400 g of a vegetarian mince alternative. If you want a change from red meat, substitute pork mince or turkey mince for the beef.

### METHOD

1. Pre-heat the oven to 190°C (fan 170°C). Heat a large frying pan and add the mince a handful at a time, cooking over a high heat until seared and browned – about 3-4 minutes. Add the onion, peppers and chilli and cook for a further 2-3 minutes.
2. Tip in the kidney beans and the DOLMIO® Thick Tomato Lasagne Sauce, stir and bring to the boil, then remove from the heat.
3. Put a tortilla into the base of a 20 cm (8 inch) round cake tin or baking dish, then spoon in a quarter of the mince mixture. Top with another tortilla and spread a

quarter of the DOLMIO® Bechamel Lasagne Sauce over it. Repeat the layers 2 more times, then sprinkle the grated cheese evenly over the surface.

4. Bake for 30-35 minutes, until cooked and golden brown. Allow to stand for a few minutes, then serve with a refreshing salad of peppers, tomatoes, coriander and red onion with squeeze of lime.

## **MORE RECIPES LIKE THIS**



### **[One Pot Spicy Arrabbiata Linguine](#)**

Cooking time

15 mins

Prep time

5 mins



### **[Seven Vegetable Pork Bolognese](#)**

Cooking time

30 mins

Prep time

20 mins



### **[DOLMIO® Shepherds Pie](#)**

Cooking time

30 mins

Prep time

25 mins



## **Spaghetti Bolognese**

Cooking time

10 mins

Prep time

5 mins

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