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NEWS



30TH ANNIVERSARY

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Twist on Traditional

WOOSTER, Ohio – Feb. 4, 2008 – Comfort food doesn't have to be boring ... especially when you can turn traditional Italian into mouthwatering Mexican with a few key ingredients.

This lasagna recipe replaces traditional pasta with corn tortillas, and tomato sauce and mozzarella cheese with enchilada sauce and Monterey Jack. It's sure to please the taste buds around your table – and the bottom line of your budget.

Edible Economics

“Ground beef is a great option when you're looking for ways to stretch your dollar in the kitchen,” says Corporate Chef Scott Popovic, *Certified Angus Beef*[®] brand. “It's versatile, budget-friendly and always a crowd pleaser.”

But don't settle for ordinary. Turn traditional dishes into exceptional meals with a little creativity. And keep quality front of mind. “Quality makes a difference you can taste in the most economical dish,” Popovic shares. “Always use premium ingredients like *Certified Angus Beef*[®] brand ground beef.”

Tortilla Lasagna

Downloadable print quality photo available:

<http://www.certifiedangusbeef.com/photos/3016aTortillaLasagna.jpg>

Ingredients

- 2 pounds *Certified Angus Beef*[®] ground chuck, cooked and drained
- 1 (1 1/4 ounce) package taco seasoning
- 3/4 cup water
- 1 cup chopped green onions
- 1 1/2 cups salsa
- 12 6-inch corn tortillas

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- 5 5-ounce cans diced green chilies
- 1 pound grated Monterey Jack cheese
- 1 10-ounce can mild enchilada sauce

Instructions

1. Preheat oven to 350°F.
2. Combine cooked ground beef with taco seasoning, water and green onions. Stir in salsa.
3. Spray 9” x 13” pan with nonstick spray. Place a layer of tortillas in the bottom. Top with a third of the green chilies, ground beef, cheese and enchilada sauce. Repeat layers twice, using cheese on top. Cover with foil and bake at 350°F for 45 minutes. Remove foil for last 10 minutes of baking.

Serves 8 to 10

Nutritional Information per Serving: 605 Calories; 35g Fat; 18g Saturated Fat; 134mg Cholesterol; 34g Carbohydrate; 5g Dietary Fiber; 41g Protein; 924mg Sodium; 25% daily value Iron (based on 2,000 calorie diet).

Recipe provided by Certified Angus Beef LLC

Sidebar:

Put a new spin on an old favorite and enjoy the praises and the savings. This tasty tortilla lasagna comes in at an estimated cost of only \$2.86 per serving!

Ingredients	Cost
Ground beef \$3.99 per lb. X 2	\$7.98
Taco seasoning	1.19
Green onions	.69
Salsa	2.99
Corn tortillas	1.49
Diced green chilies .99 x 5	4.95
Cheese \$3.89 x 2	7.78
Enchilada sauce	1.59
TOTAL	28.66 for 10 servings

Note: Cost per serving may vary between markets.