

HOW TO MAKE GOOD CASSEROLES GREAT

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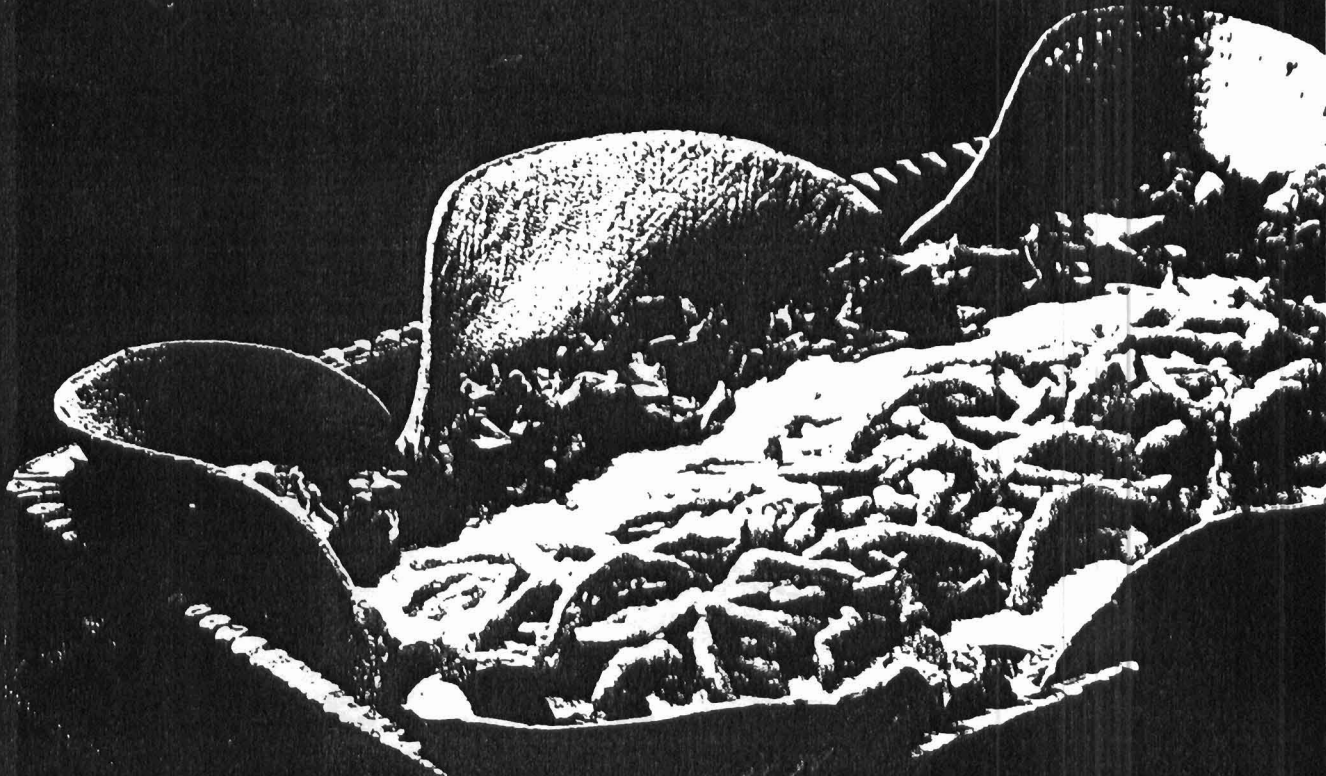
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Durkee Real French Fried Onions.
Nothing else adds that crunch... that savory onion flavor!



Beefy Mexican Lasagna

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| 1 pound ground beef | 1 1/4 cups (6 oz.) shredded Cheddar cheese |
| 1 can (16 oz.) whole tomatoes, cut up | 2 eggs, slightly beaten |
| 1 package (1 1/2 oz.) Durkee Taco Seasoning | 12 (6-inch) flour or corn tortillas* |
| 1 can (2.8 oz.) Durkee French Fried Onions | 1 tomato, chopped |
| 1 carton (12 oz.) cottage cheese | Shredded lettuce |

In large skillet, brown beef; drain. Add canned tomatoes and taco seasoning; simmer, uncovered, 5 minutes. Stir in 1/4 can French Fried Onions. In bowl, combine cottage cheese, 1 cup Cheddar cheese and eggs. Place 3 tortillas on the bottom of a greased 8 x 12-inch baking dish. Overlap 6 tortillas around sides of baking dish. Spoon meat mixture evenly in dish. Top with 3 tortillas then with cheese mixture. Bake, covered, at 350° for 45 minutes. Sprinkle with remaining cheese. Place remaining onions in center of casserole; bake, uncovered, 5 minutes longer. Before serving, arrange tomatoes and lettuce around edge of casserole.
*Refrigerated or thawed frozen tortillas work fine. **MAKES 6 servings.**

Make your own casseroles even better:

1. Stir in 1/2 can with other ingredients for zest and flavor.
2. Sprinkle remaining onions over casserole during last 5 minutes of baking for a magnificent crunchy topping.