



REAL TEXAS RECIPES

Real Texas Lasagna

Ingredients

3 lbs Roma Tomatoes, Diced
1 large + 1/2 sweet Texas Onion, chopped (divided)
3 – 4 cloves fresh Garlic, minced
4 – 6 roasted Chili Peppers, seeded and chopped
1/2 teaspoon Pepper
1 teaspoon Kosher Salt
1 bottle Heinz Chili Sauce
1 can Black Olives, sliced
1 package Corn tortillas
1 cup Olive Oil
2 – 3 fresh Jalapenos, minced
2 lbs Hamburger Meat
2 8oz package Cheddar Cheese, shredded (reserve 1/2 cup for top)
1 16oz container Cottage Cheese
2 Eggs, beaten

Directions



Making the Tomato Sauce

Add tomatoes to a heavy pan and bring them to a boil. Add fresh chopped onion, fresh minced garlic, and roasted chili peppers. You can use mild, medium or extremely hot chili peppers.



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Add pepper, kosher salt.
Simmer at medium until it is
thickened.



Add Heinz chili sauce, and a
little water just to rinse the
bottle.



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Stir in sliced black olives. Cook for about 15 minutes on low and bubbles just a little bit.



Frying the Corn Tortillas

Heat olive oil and fry the corn tortillas; not all the way to crisp and crunchy just a little bit cooked. Then fry a few all the way to crunchy, they'll be on top for garnished.



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Transfer to a paper towel to let drain.



Cut the softened corn tortillas in thirds and break the crunchier ones into small pieces. Set aside to garnishing the top.



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Browning Hamburger

Heat a little of the Olive Oil in a skillet. Add onions and fresh minced jalapeños. Sauté until onions are translucent.



Add the ground hamburger and brown. Set aside.



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Cheese Mixture

Mix the shredded cheese, cottage cheese, slightly beaten eggs. Set aside.



Layering the Lasagna

Place a layer of ground beef on the bottom of a greased glass pan.



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Spread cheese mixture over the ground beef.



Spoon a layer of tomato mixture over the cheese.



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Top with a layer of the fried tortilla chips.

Start the process all over again. Layer with the rest of the meat, rest of the cheese and tomatoes.



And there you have the next layer.



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Layer one more time with fried tortillas.

Sprinkle the remaining shredded cheese over the top.



Sprinkle the crunchy tortilla chips to garnish.

Bake in oven at 350F degrees until heated all the way through. Approximately 45 minutes to an hour.