

MEXICAN LASAGNE

<i>Ingredients</i>	<i>Equipment</i>
<i>For the Sauce</i>	Chopping Boards
1 Onion Peeled and Chopped	Chef's Knives
1 Red Pepper Chopped	Cup Measures
1 Chilli Finely diced	Spoon Measures
Salt & Pepper to taste	Mixing Bowl
½ Cup Chopped Coriander	Large Saucepan
2 ~ Cans Diced Tomatoes	Colander
Plus 1/2 fill the can with water to add to the sauce	Wooden Spoon
1 Tablespoon Tomato Paste	
	Casserole Dish or Baking Dish
<i>For the Filling</i>	
2 Cans Red Kidney Beans, drained and rinsed	
1 Can Sweet Corn Kernals drained	
250 grams Cheddar Cheese, grated	
6 Soft Tortillas	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients

To Make the Sauce.

3. Peel and dice onion, chop red pepper and chillies finely.
4. Heat oil in the saucepan and fry the onion, pepper and chilli. Add the salt and cook gently until onion softens.
5. Chop the coriander and add to the saucepan.
6. Add the canned tomatoes, then swill the can out with water and add this too.

7. Add 1 Tablespoon Tomato Paste, and let things come to a simmer. Leave to simmer while you prepare the filling.

To Make the Filling

8. Drain and rinse the Red Kidney Beans in the Colander, drain the Sweet Corn.
9. Mix the Beans, Sweet Corn and some of the Grated Cheese in a Mixing Bowl.

Assembling the Lasagne

10. Start to assemble the Lasagne by spooning about a third of the Sauce into the bottom of your Casserole Dish and smearing it about, then layer on 2 Tortillas so that they cover the sauce overlapping slightly.
11. Add a third of the Beans and Cheese mixture, covering the Tortillas, and then about a quarter of the remaining Sauce and another 2 Tortillas
12. Repeat with another third of Beans and Cheese, and some more Sauce before layering on another 2 Tortillas.
13. Finally, add another third of Beans and Cheese, nearly all of the remaining Sauce and cover with the last 2 Tortillas.
14. Spread the very last bit of Sauce over the Tortillas and sprinkle with the remaining Cheese.
15. Bake in the oven for 30 minutes.