



## *Kitchen Cheat Sheet: Mexican Lasagna*



### *Tips*

- Warm refried beans spread much more easily than cold. So, if you're having some trouble spreading them easily, pop the beans in the microwave for a minute or two.
- Pre-shredded cheese is usually coated with a bit of an anti-caking agent, so it doesn't end up melting together as well. For the meltiest cheese string pulls worthy of Instagram, shred the cheese yourself.
- Corn tortillas work best in this recipe but you can use flour tortillas. They do end up softer.
- Let the Mexican lasagna sit on the counter for 10-15 minutes before serving it to cut neat slices. If you cut into it while too hot, the slices won't hold together as well.
- The cream cheese and salsa will be MUCH easier to mix together if you let it come to room temperature or warm slightly in the microwave before whipping.

### *Variations*

- Instead of beef, use another ground meat (like ground turkey, chicken, or pork.)
- To add some more texture, and make your meal "stretch" even more, add some corn kernels or chopped red bell peppers to the meat mixture.
- If you like them better, you can use soft flour tortillas in this recipe. However, the flour tortillas will get soft and mushy.
- You can also use leftover tortilla chips in place of the layers of tortillas.
- Try a smoked Cheddar, Gouda, Pepper Jack, or Monterey Jack cheese instead of the Mexican cheese blend called for in the recipe.
- Have some leftover bean dip? Use it in place of the refried beans.
- Don't forget to garnish with sour cream, guacamole, shredded lettuce, and green onions before serving.

## Storage

**To save and store** baked casserole leftovers, be sure to cover the dish with plastic wrap or seal it in an airtight container. You can get away with using aluminum foil if you're only refrigerating it for a day or two.

If you're freezing it cover with plastic wrap and then seal with aluminum foil.

This Mexican lasagna recipe will last for five days in the refrigerator, or for about three months in the freezer!

**To reheat**, pop it back into the oven and bake until warmed through.

The bake time will be longer from frozen, but it'll taste just as good. (You can always pull it out of the freezer and let it thaw in the fridge for a day to expedite the process.)

For smaller portions, just microwave it!

**To assemble ahead of time**

Cheesy Mexican lasagna is a super easy recipe to batch, too. Make it ahead of time for busy nights, emergency meals, freezer meals for family/friends, potlucks, and more.

It's so good you'll be thankful to have one ready to go at a moment's notice!

After preparing the casserole, but before baking, you can store it the same way mentioned above.

If it's only refrigerated, you can bake it as indicated on the recipe card.

**To thaw**

If it's frozen, let it thaw in the refrigerator overnight and bake as directed OR bake it for 1-1/2 hours straight from frozen! Easy, cheesy!

## FAQs

**What's the difference between taco lasagna and Mexican lasagna?**

Not much, honestly. Most people use the names interchangeably. Both are layered Tex-Mex casseroles made with tortillas, seasoned meat, cheese, and assorted delicious nonsense.

**Why is my Mexican lasagna falling apart when I cut it?**

Because it needs to rest before slicing. Let it sit for 10 to 15 minutes after baking so the layers can settle and stop behaving like a delicious landslide.

**This took me longer than 30 minutes to make! Why does it say 30 minutes?**

I can't predict how long it takes someone else to make something - I can only tell you how long it takes me. I keep cooked ground beef in the freezer to use in casseroles and I use a food processor to grate cheese. This casserole only takes me 5 minutes to prep but you may take longer.