**Taco Turkey Lasagna**

**Ingredients:**

- 1 lb Turkey, lean 93/7
- 1 medium Bell pepper, chopped
- 1 can Green chilies or poblano pepper
- ½ medium Sweet (or red) onion, chopped
- 1 Tbsp Olive oil
- 1 15 oz can Tomato puree
- 2 cups Shredded cheese (your preference)
- 12 Corn Tortillas
- 1 15 oz can Kernel corn
- 1 15 oz can Black beans

**Spice Mix**

- 2 tsp Cumin
- 1 tsp Chili powder
- ½ tsp Smoked paprika
- ¼ tsp Garlic powder
- ¼ tsp Onion powder
- 1 ½ tsp Salt
- 1 tsp Pepper

**Directions:**

Preheat oven to 350 degrees.

Brown turkey in a skillet over medium heat until halfway cooked through. (About 3 minutes) Add in bell pepper, poblano pepper (or green chilies), onion, and 1 T. olive oil. Continue cooking until meat is thoroughly cooked through. (Another 3-4 minutes)
Keep on heat and add in can of tomato puree. Let simmer over low for about 3-5 minutes while fixing spice mix.

Combine spice mix ingredients in a small bowl. Sprinkle into skillet, stir, and let simmer for another 3 minutes.

Begin layering in a 2 ½ quart CorningWare dish or 9 x 13 inch baking dish. Start with 1/3 of the turkey meat mixture and then layer 6 tortillas. Next, layer 1/3 turkey mixture, ½ can of corn, ½ can of beans, and 1 c. of shredded cheese. Repeat with remaining turkey, corn, beans and cheese. Bake in oven for 25-30 minutes.

Let sit for at least 15 minutes before serving. Enjoy!

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