



Mexican Black Bean Tortilla Lasagna

1/2 bunch green onion, sliced
2/3 T kosher salt
2/3 T black pepper
1 lb fresh spinach, washed
6 Maria & Ricardo's Spinach
Tortillas
1 can black beans, rinsed

1 can crushed tomatoes
1 jar salsa, divided
2 cups shredded cheddar cheese,
divided
2 cups shredded Monterey Jack,
divided
2/3 bunch cilantro, chopped

1. Preheat oven to 350°. Set aside 1/2 cup of each cheese. Roughly chop spinach, combine with green onion, cilantro, salt, pepper, beans, tomatoes, half jar of salsa, and cheese.
2. In a greased casserole dish, layer 2 tortillas to cover the bottom. Spread half of the filling in an even layer atop the tortillas, Repeat layering using the rest of the filling. Top with two more tortilla shells.
3. Top with remaining cheese and salsa
4. Bake until the cheese is melted and edges are bubbly, about 20 minutes