

# Mexican Lasagna



## **Ingredients:**

- ½ pound lean ground turkey
- ½ cup chopped onion
- ½ chopped bell pepper
- ½ teaspoon black pepper
- ½ teaspoon dried basil leaves, crushed
- 1 can, 8 ounces, tomato sauce
- 1 cup salsa (mild, medium or hot), divided
- 1 cup low fat cottage cheese
- ½ cup nacho dip (mild or spicy)
- Nonstick cooking spray
- 1 bag (7 ounces) unsalted baked tortilla chips, slightly crushed

## **Directions:**

Preheat oven to 350 degrees F.

Cook turkey, onion, bell pepper, black pepper and basil in nonstick skillet over medium heat until turkey is no longer pink, breaking up meat and stirring occasionally.

Stir in tomato sauce, and ½ cup salsa; remove from heat.

Combine cottage cheese and nacho dip in small bowl.

Coat 8x8-inch baking dish with cooking spray and set aside.

To assemble lasagna, place 1/3 crushed chips in bottom of prepared dish, spreading to cover.

Top with half the turkey mixture; Spread half the cheese mixture over turkey mixture.

Repeat layers once.

Top with remaining crushed chips; Pour remaining salsa evenly over the chips.

Bake 30 minutes or until heated through. Let stand 10 minutes before serving.