

## Mexican Lasagna

1 pound ground beef (cooked)  
1 can refried beans (16 ounces)  
2 teaspoons dried oregano  
1 teaspoon ground cumin  
 $\frac{3}{4}$  teaspoon garlic powder  
12 uncooked lasagna noodles  
2  $\frac{1}{2}$  cups water  
3 cups picante sauce or salsa

2 cups sour cream (16 ounces)  
 $\frac{3}{4}$  cup finely sliced green onions  
1 can sliced black olives (drained)  
2 or 3 cups shredded Monterey Jack cheese

Combine beef, beans, oregano, cumin and garlic powder. Place four of the uncooked lasagna noodles in the bottom of a 13" x 9" x 2" baking pan. Spread half the beef mixture over the noodles. Top with four more noodles and the remaining beef mixture. Cover with the remaining noodles. Combine water and picante sauce. Pour over all. Cover tightly with foil. Bake at 350 degrees for 1  $\frac{1}{2}$  hours or until the noodles are tender.

Combine sour cream, onions and olives. Spoon over the casserole. Top with the cheese and bake uncovered until the cheese is melted, about 5 minutes.

Makes 12 servings.