Cheesy Chicken-Tortilla Lasagna

Pillsbury One-Dish Meals

Servings: 8

Preparation Time: 40 minutes Start to Finish Time: 1 hour

1 can (10 oz) enchilada sauce

2 cups (4 medium) plum tomatoes, chopped

2 cups cooked chicken, cubed

8 medium (1/2 cup) green onions, finely chopped

1 can (15 oz) black beans, drained and rinsed

1 cup refrigerated Southwest ranch veggie dip

8 6-inch soft corn tortillas, cut in half

1 1/2 cups (6 oz) Mexican cheese blend, shredded

1/4 cup ripe olives, diced

2 tablespoons fresh cilantro, chopped

Preheat oven to 375 degrees.

Spray a 13x9x2-inch baking dish with cooking spray. Spread two tablespoons of the enchilada sauce in the bottom of the baking dish.

In a medium bowl, mix tomatoes, chicken, onions and beans. In another medium bowl, mix remaining enchilada sauce and the veggie dip until well blended.

Arrange eight tortilla pieces over sauce in dish; overlapping as necessary. Spread half of the chicken mixture over tortillas; sprinkle with 1/2 cup of the cheese. Spoon half of the sauce mixture over the cheese. Repeat layers once, reserving 1/2 cup of cheese.

Cover with foil; bake 40 to 45 minutes or until hot. Sprinkle with reserved cheese. Bake uncovered about 5 minutes longer or until cheese is melted. Let stand 5 minutes before serving. Sprinkle with olives and cilantro. Cut into eight squares.

Per Serving (excluding unknown items): 191 Calories; 6g Fat (26.2% calories from fat); 17g Protein; 19g Carbohydrate; 5g Dietary Fiber; 39mg Cholesterol; 101mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat.