

Southwestern Lasagna

Patrick Solomon - Marshall Field's Houston Galleria

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

*2 tablespoons olive oil
2 medium onions, chopped
2 cloves garlic, minced or pressed
1 can (28 ounce) whole tomatoes with juice
1 can (8 ounce) tomato sauce
1 can (4 ounce) chopped mild green chilies (optional)
3 tablespoons chili powder
1 tablespoon cumin
1/2 teaspoon salt
1/2 teaspoon pepper
1 pound lasagna noodles
1/2 pound Monterey Jack cheese, grated
3/4 cup grated Parmesan cheese
1 pound cottage cheese, small curd*

Preheat the oven to 350 degrees.

In a medium saucepan, combine the oil, onions and garlic. Cook over medium-high heat for 5 minutes. Add the tomatoes and their juice, the tomato sauce, green chilies (if using), chili powder, cumin, salt and pepper. Bring the mixture to a simmer over medium heat. Reduce the heat to medium-low and simmer, uncovered, for 35 minutes, stirring occasionally.

Meanwhile, bring a large pot of water to a boil. Cook the lasagna noodles until al dente, 10 to 12 minutes.

In a medium bowl, toss the Monterey Jack and Parmesan cheese together.

Rinse the lasagna noodles under cold water and drain well. Spoon some of the sauce onto the bottom of a greased 9x13-inch baking dish. Make three layers, using the following sequence: noodles, cottage cheese, sauce and grated cheeses (using only about three-fourths of the grated cheese).

Top the lasagna with any remaining grated cheeses

Bake for 15 minutes. Let stand for 15 minutes.

Pasta

Per Serving (excluding unknown items): 1613 Calories; 120g Fat (64.8% calories from fat); 90g Protein; 56g Carbohydrate; Cholesterol; 5127mg Sodium. Exchanges: 1 Grain(Starch); 11 1/2 Lean Meat; 6 Vegetable; 17 Fat.