

Tex Mex Torta



This layered torta puts a delicious Tex Mex twist on lasagna.

Ingredients

4 Azteca® Flour Tortillas	1 cup salsa
Nonstick cooking spray	6 ounces (1 1/2 cups) shredded Cheddar cheese
1 cup refried beans	1 can (4 ounces) chopped green chiles, undrained
1/4 cup sliced ripe olives	1 cup chopped tomato

Directions

Preheat oven to 350° F. Remove tortillas from refrigerator; set aside. Spray a 9" pie pan with nonstick cooking spray.

Mix together beans, chiles, and tomatoes. Place 1 tortilla in pie pan. Spread with 1/4 bean mixture. Top with 1/4 of salsa & 1/4 of shredded cheese. Place second tortilla on top of the cheese & repeat three times. Top last layer with sliced black olives. Cover loosely with foil. Bake 25-30 minutes until heated through and cheese is melted. Cut into 4-6 wedges to serve.