

ANGUS STEAK LASAGNA



Featuring Kettle Cuisine's Angus Steak Chili with Beans

INGREDIENTS:

15 No bake Lasagna Noodles
3 cups Shredded Monterey jack & Cheddar Cheeses

Sauce

2 cups Angus Steak Chili
2 cup Diced Tomatoes

Filling

1 cup Corn
1 cup Sour Cream
¼ cup Cilantro, chopped

METHOD OF PREPARATION:

1. Pre-heat oven to 350 degrees.
2. Combine chili and tomatoes in a bowl, set aside.
3. Combine sour cream, corn, and cilantro in a bowl, set aside.
4. Evenly cover the bottom of a 13 x 9 baking dish with 1/3 of the sauce mixture.
5. Place a layer of noodles over the sauce.
6. Spread a layer of the sour cream filling over the noodles.
7. Sprinkle 1/3 of the shredded cheese over the filling.
8. Repeat layering the ingredients, finishing with a layer of shredded cheese.
9. Cover baking dish with aluminum foil and bake for approximately 45 minutes.
10. Remove foil, and bake for an additional 15-20 minutes until bubbling and browned on top.

To learn more please contact us.

617.409.1100 • sales@kettlecuisine.com • kettlecuisine.com