

## Mexican 'Lasagna' with Black Beans and Corn

5 large (10") flour tortillas  
1 ½ c. cooked, chopped or shredded chicken  
1 ½ c. yellow corn  
1 (15 oz) can black beans  
1 (14 oz) can diced tomatoes  
1 small can diced green chiles  
1 large (15 oz) can tomato sauce  
1 ½ teaspoons chili powder  
1 t. ground cumin  
1 t. garlic powder  
1 t. sugar  
1 large egg  
16 oz. sour cream\*do not use lite or fat-free; it may curdle  
2 cups shredded Mexican cheese blend, divided  
1 bunch green onions, chopped  
1 (2 ½ oz) can sliced black olives

Preheat oven to 400. Spray 13x9" baking pan with Pam

Stack tortillas; slice into 3 strips.  
Rinse black beans; mix with corn.

In small bowl, stir together tomatoes (with juice), tomato sauce, chili powder, cumin, garlic powder, and sugar. In another bowl, beat egg with a whisk until foamy; add sour cream and 1 cup cheese. Mix well.

Spoon half of tomato sauce into pan; cover with 5 of the tortilla strips. Spoon half the sour cream mixture evenly over the tortilla layer. Scatter half of the corn and black beans over the sour cream mixture.

Place 5 more tortilla strips evenly over the corn and black bean layer. Cover with the chopped chicken. Top with the remaining sour cream mixture, and the black beans and corn. Place the remaining tortilla strips atop. Cover with remaining tomato sauce.

Cover with foil and bake for 30 min. until bubbly; remove from oven and sprinkle with chopped onions and black olives. Return to oven for 5 minutes or until bubbly. Sprinkle with rest of cheese and return to oven, uncovered, for another 5 min. Remove from oven; let stand 10 minutes. Slice into squares and serve