



RECIPE

rhino

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Stephanie's Mexican Lasagna

This cheesy Mexican lasagna is a fun twist on a classic comfort food, layering seasoned taco meat, tortillas, salsa, and plenty of melted cheese into a hearty family meal. Finish each serving with your favorite fresh toppings for a customizable dinner that's perfect for busy weeknights or casual gatherings.



PREP TIME
20 min



COOK TIME
20 min



TOTAL TIME
40 min



YIELD
8 servings

INGREDIENTS

Meat Filling

- 1 pound lean ground beef
- 1 medium onion, diced
- 1 packet taco seasoning
- 15 ounces jarred salsa, stirred into the meat or layered separately

Assembly

- 15–18 street taco-size flour tortillas
- 5 cups shredded Mexican cheese blend, divided

Optional Fresh Toppings

- Shredded lettuce
- Diced tomatoes
- Sliced black olives
- Sour cream
- Diced avocado or guacamole
- Sliced green onions
- Chopped fresh cilantro
- Sliced jalapeños
- Additional salsa

RHINO TIP



Let the lasagna rest for 5–10 minutes after baking before slicing. This gives the layers time to set, making it much easier to cut and serve neat portions.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the meat filling.

Preheat the oven to 400°F and lightly grease a 9×13-inch baking dish. In a large skillet over medium heat, cook the ground beef and onion until the beef is browned and the onion is tender. Drain any excess grease. Stir in the taco seasoning. Mix the salsa into the meat, or reserve it to spread over each layer during assembly.

2



Prepare the ingredients.

Gather the tortillas, shredded cheese, and all remaining ingredients. If serving with fresh toppings, prepare them while the meat mixture cools slightly.

3



Layer the lasagna.

Arrange 5–6 tortillas in an even layer in the bottom of the prepared baking dish. Spread one-third of the meat mixture over the tortillas. If the salsa was reserved, spread a thin layer over the meat. Sprinkle with cheese. Repeat for two more layers, using 5–6 tortillas on each layer and finishing with extra cheese on the top layer.

4



Bake.

Bake uncovered for about 20 minutes, or until the cheese is melted, bubbly, and lightly golden around the edges.

5



Rest the lasagna.

Remove from the oven and let the lasagna rest for 5–10 minutes before slicing.

6



Finish and serve.

Serve warm with your favorite toppings, such as shredded lettuce, diced tomatoes, sliced black olives, sour cream, diced avocado, green onions, fresh cilantro, jalapeños, or additional salsa.

TIPS & VARIATIONS

1. **Shred Your Own Cheese** – Freshly shredded cheese melts smoother and gives the casserole a creamier texture than pre-shredded cheese.



2. **Brown and Drain Well** – Brown the beef fully and drain any excess grease before adding the seasoning to keep the casserole from becoming oily.



3. **Make It Heartier** – Add a layer of refried beans or seasoned black beans for an even more filling casserole.



4. **Spice It Up** – Mix diced green chiles, sliced jalapeños, or hot salsa into the meat mixture for extra heat.



5. **Use Corn Tortillas** – Substitute corn tortillas for the flour tortillas for a slightly firmer texture and a more traditional flavor.



♥ Family favorites, one recipe at a time. ♥