



*Coborn's Hot Dish Recipe Contest Winner*

## Mazatlasagna Hot Dish

**Prep: 20 minutes**

**Bake: 45 minutes • Serves: 12**

Nonstick cooking spray

Flour for dusting

- 1 package Jiffy® corn muffin mix
- 2 packages taco seasoning (try no-salt added or Mrs. Dash taco seasoning to reduce sodium!)
- 2 cans (10 ounces each) Rotel® diced tomato & green chilies, drained, liquid reserved
- 1 can (15 ounces) Stokes® green chile sauce with pork
- 1½ pounds lean hamburger
- ½ onion, chopped
- 1 package (8 ounces) shredded Cheddar cheese (try replacing with reduced-fat varieties to decrease saturated fat content)
- 1 package (12 count) corn tortillas
- 2 ripe avocados, chopped
- 1 bag (snack size) Doritos® chips, crushed into ½-inch pieces (Trade up using Beanitos in Nacho Cheese. These chips are made entirely from beans meaning they are high in fiber and protein!)
- 1 package (8 ounces) Mexican mix shredded cheese (try replacing with reduced-fat varieties to decrease saturated fat content)

**1.** Preheat oven to 350°F. Lightly spray bottom of 9 x 13-inch baking pan with cooking spray and dust with flour.

**2.** Prepare corn muffin mix according to directions; set aside. In small bowl, mix taco seasoning with reserved tomato and green chilies liquid; set aside. In separate small bowl, mix the tomato and green chilies with green chile sauce.

**3.** In cast iron skillet over medium heat, brown hamburger and onion. Add taco seasoning mixture; reduce heat and simmer 15 minutes. Set aside and let cool.

**4.** Into prepared pan, evenly pour corn muffin batter. Layer ⅓ of the meat mixture, ⅓ of the tomato/green chilie mixture, and ½ of the Cheddar cheese over batter. Add layer of tortillas (4 whole and 2 halves to fit). Repeat with same amounts. On second layer of tortillas, add remaining meat mixture followed by remaining tomato/green chilie mixture (no cheese).

**5.** Bake for 35 minutes. With fork, gently push avocados into the tomato mixture so the top is level. Sprinkle with crushed Doritos and then top with Mexican cheese. Return to oven; bake another 10 to 15 minutes. Let stand 10 minutes and cut into portion squares to serve.

**Congrats to our recipe contest winner,  
Mark K. from Princeton, MN!**