Spinach and Mushroom Enchilada Lasagna

Ingredients:
- 2 teaspoons olive oil
- 1 onion
- 2 cloves garlic
- 3 green peppers
- 3 pounds sliced mushrooms
- 14 ounces enchilada sauce, green
- 8 corn tortillas, 8”, cut in half
- 1/2 teaspoon oregano
- 20 ounces spinach, frozen, 2 packages, thawed
- 2 cups reduced fat Monterey Jack cheese, shredded

Directions
1. Preheat the oven to 350ºF. Heat oil in a large non-stick skillet.
2. Cut the ends off of the onion, and peel off the brown layers. Chop into small pieces. Set aside. Cut green pepper in half and remove seeds, stem and membrane. Chop into small pieces. Set aside.
3. Peel off skin off garlic and mince into small pieces. Add onion, garlic and peppers to skillet and stir.
4. Clean mushrooms and cut tough parts off bottom of stems. Slice into 1/8th inch slices.
5. While vegetables are cooking, squeeze water out of spinach. Add mushrooms to skillet and cook about 15 to 20 minutes. When mushrooms are soft, add oregano and spinach and heat through.
6. Pour half of the enchilada sauce into a 13x9-inch baking dish. Cut tortillas in half and arrange half of them over the sauce in the baking dish. Spoon half the mushroom mixture into the baking dish, carefully covering tortillas.
7. Set aside 1/4 cup (about 1 ounce) of grated cheese. Sprinkle the rest of the cheese on top of the mushroom mixture. Layer with the remaining 8 tortilla halves, then the remaining mushroom mixture and enchilada sauce. Sprinkle top of casserole with the remaining 1/4 cup cheese. Cover baking dish with foil and bake for 30 minutes, or until casserole is steaming hot in the center.
8. Allow casserole to stand at room temperature 5 minutes before serving. Serve with pinto or black beans and salad.