

# Traders of the Bighorn

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## Cowboy Cooking

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### Navajo Lasagna

1 lb. ground beef  
1 (4-oz) can sliced mushrooms, drained  
1 clove garlic, minced  
1 1/2 cups (6 oz) shredded cheddar cheese  
1 med. onion, chopped  
1 egg beaten  
1 cup chopped mild green chilies  
vegetable oil  
1 1/2 cups chopped fresh tomato  
8 corn tortillas  
1 (10 oz.) can enchilada sauce  
1/4 cup sliced pitted ripe olives

In a large skillet cook ground beef over medium heat for 5 minutes. Add garlic, onion and green pepper and saute' on one side of skillet. Add green chilies, tomato, enchilada sauce, olives, mushrooms and salt. Stir and cook mixture, bringing to a boil, then reduce heat and cook 12-15 minutes. In a separate skillet fry the tortillas in vegetable oil till crisp. Drain on paper towel and crumble. Spoon a third of the meat mixture into a greased 13x9x2 inch baking dish. Cover with half of the egg-cheese mixture. Sprinkle half of the crumbled tortillas over cheese. Repeat process until ingredients used. Bake in 350 F. oven 25-30 minutes.