**Mexican Lasagna**

**Ingredients**

16 ounces of mini penne pasta

1 pound of ground beef

1.3 ounce package of taco seasoning

28 ounce can of crushed tomatoes

2 cups of salsa

1 cup of water

8 ounces of Challenge Salsa Cream Cheese, softened

3 cups of Mexican blend shredded cheese, divided

1 ½ cups of sour cream

1/8 cup of diced fresh cilantro

**Directions**

1. Preheat oven to 375.
2. Prepare pasta according to package directions, cooking four minutes less than directed.
3. Add ground beef to a medium skillet over medium heat. Cook until meat is cooked through. Drain off any extra liquid in pan, add taco seasoning.
4. Combine pasta, seasoned and cooked beef, canned tomatoes, salsa and water together in a large bowl or the pot you used to cook the pasta.
5. In a medium mixing bowl combine Salsa cream cheese with the sour cream.
6. To assemble, add half of the pasta mixture to a large 10x15 greased baking pan. Spoon the cream cheese mixture evenly on pasta, spread to make an even layer. Cover with 2 cups of shredded cheese. Add the remaining pasta, smoothing out to create the final layer. Sprinkle with the remaining 1 cup of cheese.
7. Cover with foil and bake for 20-25 minutes or until pasta is bubbly. Remove foil and bake for an additional 10 minutes or until cheese is golden brown. Remove from oven and let rest for at least 10 minutes. Garnish with a sprinkle of fresh cilantro before serving.

**Creates 12 servings**