

Portable Pasta Salad

- 1 Cup reduced-fat sour cream
- 1 (4oz.) can diced green chilies
- 1 Teaspoon ground cumin
- 9 Lasagna noodles
- 1 (12 oz.) can Mexi-Corn, drained
- 4 Cups shredded lettuce
- 1 (16oz.) jar salsa
- 12 hard cooked eggs, sliced
- 1 Cup shredded reduced-fat Monterey Jack Cheese

Cook and drain lasagna noodles. In a small bowl, stir together sour cream, chilies, and cumin until well blended. Place 3 of the noodles across the bottom of a 13" x 9" baking dish. Over noodles, evenly layer $\frac{1}{2}$ cup corn and 1 $\frac{1}{3}$ cup lettuce. Dollop with $\frac{3}{4}$ cup salsa. Evenly layer with slices from 5 eggs and sprinkle with $\frac{1}{3}$ cup cheese. Repeat layers, substituting sour cream mixture for salsa. Repeat layers again with remaining ingredients, using $\frac{3}{4}$ cup salsa and 2 remaining eggs. Dollop with $\frac{1}{4}$ cup salsa. Cover and chill to blend flavors. To serve, cut into squares.

Serves 12