

The Pampered Chef®

Mexican Chicken “Lasagna”

Recipe – *with extra notes from Renee

1/4 cup (50 mL) lightly packed fresh cilantro leaves – ***I didn’t use any cilantro**

1 pkg (8 oz/250 g) cream cheese

***8 oz sour cream – this is my addition and not in the original recipe – it does add extra creamy yumminess**

2 cups (500 mL) shredded Monterey Jack cheese, divided (8 oz/250 g)

1 medium onion (about 2/3 cup/150 mL chopped) – **I used red onions**

1 can (28 oz/825 mL) green or red enchilada sauce (see Cook’s Tip) – ***I used the green sauce**

12 (6-in.) corn tortillas

3 cups (750 mL) diced or shredded cooked chicken – ***Two large chicken breasts make 3 cups – it can be boiled or sprinkled with fajita seasoning and then grilled.**

Additional chopped fresh cilantro leaves (optional) – ***again I didn’t use cilantro**

1. Chop cilantro with **Chef’s Knife**. Place cream cheese in **Classic Batter Bowl**. Microwave on **HIGH** 30-45 seconds or until very soft. Add cilantro and 1 1/2 cups (375 mL) of the Monterey Jack cheese; mix well. Chop onion using **Food Chopper**; set aside. Spread 2/3 cup (150 mL) of the enchilada sauce over bottom of **Deep Covered Baker**. Pour remaining enchilada sauce into **Stainless (4-qt./4-L) Mixing Bowl**; set aside.
2. To assemble lasagna, using **Sauté Tongs**, dip four of the tortillas into enchilada sauce in mixing bowl and arrange over sauce in baker, overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using **Small Scoop**; spread using **Small Spreader**. Top with 1 cup (250 mL) of the chicken and one-third of the onion. Repeat layers one time. Dip remaining tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining 1/2 cup (125 mL) Monterey Jack cheese.
3. Microwave, covered, on **HIGH** 12-15 minutes or until center is hot. Let stand 10 minutes. Sprinkle with additional chopped cilantro. Cut into squares using **Utility Knife**; serve using **Mini-Serving Spatula**.

Nutrients per serving: Calories 400, Total Fat 23 g, Saturated Fat 12 g, Cholesterol 105 mg, Carbohydrate 24 g, Protein 26 g, Sodium 680 mg, Fiber 2 g

Cook’s Tip: If desired, 1 bottle (22 oz/650 mL) medium salsa combined with 1/2 cup (125 mL) water can be substituted for the enchilada sauce.

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