

MEXICAN CHICKEN LASAGNA



TIME TO PREPARE

15 Minutes



COOK TIME

30 TO 35 Minutes



SERVINGS

6 TO 8



Ingredients

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5 cups medium or hot salsa
8-10 corn tortillas
4 cups shredded cooked chicken
(see vegetarian version below)
4 sliced green onions
1 cup frozen corn, thawed
1 can (19 oz/540 mL) black
beans, rinsed and drained
3 cups shredded Monterey Jack
cheese
1/2 cup sour cream
Garnishes: Sour cream, avocado
slices, cherry tomatoes, halved

Steps to Cook

1. Preheat oven to 350 F.
2. In a 9 x 13-inch baking pan, spread 2 cups of salsa onto the bottom of the pan. Lay half the tortillas over the salsa, overlapping where necessary. Place half the chicken, half the green onion, 1/2 cup corn, half the beans and 1 1/2 cups of cheese over the corn tortillas.
3. In a bowl, mix together 1/2 cup of sour cream and remaining salsa. Spread over cheese layer and repeat the layering, ending with the cheese.
4. Bake in preheated oven for 30 to 35 minutes or until hot and bubbling around the edges and hot on the inside when tested with a knife in the centre of the lasagna.
5. Let stand 10 minutes before cutting. Serve with additional sour cream, chopped avocado and tomatoes.