

# mexican chicken "lasagne"



- 2 tablespoons chopped fresh coriander
- 1 packet (200 g) full fat soft cheese
- 200 g mature Cheddar cheese, grated, divided
- 1 onion
- 2 jars (395 g each) enchilada cooking sauce, divided
- 8 (19-cm) corn tortillas (about 300 g total weight)
- 450 g skinless, boneless cooked chicken, diced
- Additional chopped fresh coriander, to garnish (optional)

1 Preheat oven to 180°C/fan 160°C/Gas 4. Chop coriander on **Cutting Board** using **Chef's Knife**. Place soft cheese in **Classic Batter Bowl**; microwave, uncovered, on HIGH 30–45 seconds or until very soft. Add coriander and 100 g of the Cheddar cheese; mix well using **Small Mix 'N Scraper**®. Set aside. Chop onion using **Food Chopper**; set aside. Spread half a jar of enchilada sauce over base of **Deep Covered Baker**; set aside remaining half a jar of sauce for later use. Pour second full jar of enchilada sauce into **Stainless 8-Litre Mixing Bowl**; set aside. Cut two tortillas in half using **Chef's Knife**.

2 To assemble lasagne, using **Chef's Tongs**, dip two whole tortillas and two half tortillas in enchilada sauce in mixing bowl (being careful not to break them); arrange over sauce in baker, overlapping and folding over edges as necessary. Scoop half of the soft cheese mixture over tortillas using **Small Scoop**; spread evenly using **Small Spreader**. Top with one-third of the chicken and one-third of the

onion. Repeat layers once. Dip remaining two whole tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour reserved half jar of enchilada sauce evenly over lasagne, plus any remaining sauce in mixing bowl; sprinkle with remaining Cheddar cheese.

3 Bake, covered, 45–50 minutes or until cooked and hot. Remove baker from oven; leave to stand, covered, 5 minutes before serving. Sprinkle with additional chopped coriander, if desired. Cut into portions using **Utility Knife**; serve using **Mini-Serving Spatula**.

Serves 6 as a main meal; serves 8 as a lunch or supper

## chef's corner

The Small Spreader has a shorter offset blade which is ideal for spreading food inside the baker. Use the Small Spreader to spread the soft cheese mixture evenly over the tortillas.

This recipe can be assembled up to one day in advance. Prepare through to end of Step 2; cover and refrigerate. When ready to cook, let baker stand at room temperature 15 minutes before cooking. Bake, covered, in preheated oven at 180°C/fan 160°C/Gas 4 1–1¼ hours or until hot. Proceed as recipe directs.

Corn tortillas make a handy substitute for pasta in this recipe. They can be found in the Mexican foods section of many supermarkets.

When dipping the tortillas in the enchilada sauce, you can use the **Executive 24-cm Skillet** instead of the mixing bowl, if desired.