

### **Mexican Chicken "Lasagna"**

2 tbsp chopped fresh coriander  
1 packet (200g) full fat soft cheese  
200g mature cheddar cheese – grated  
1 onion  
2 jars (395g each) enchilada cooking sauce  
8 (19cm) corn tortillas (300g in weight approx)  
450g skinless, boneless cooked chicken, diced  
Optional coriander to garnish  
1 Tin Red Kidney Beans

- 1 Preheat oven to 180 degrees/gas 4. Chop coriander on cutting board using chef's knife. Place soft cheese in classic batter bowl, microwave on high for 30-45 seconds or until very soft. Add the coriander and 100g of the cheddar cheese, mix well using small mix & scraper and set aside. Chop onion using food chopper, set aside. Open Kidney Beans with Smooth Edge Tin Opener, rinse & strain using colander. Spread half a jar of enchilada sauce over the base of the deep covered baker, set aside the remaining half for later. Sprinkle over  $\frac{1}{4}$  of Kidney Beans. Pour the second full jar of sauce and remaining Kidney Beans into stainless mixing bowl, stir and set aside. Cut 2 tortillas in half using chef's knife.
- 2 To assemble lasagna, using chef's tongs, dip 2 whole tortillas and 2 half tortillas in enchilada sauce in mixing bowl (being careful not to break them) and arrange over the sauce in the baker., overlapping a folding edges where necessary. Scoop half of the soft cheese mixture on top using small scoop, spread evenly using small spreader. Top with a third of the chicken and a third of the onion. Repeat layers again. Dip remaining 2 whole tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour over the enchilada sauce from jar and any left in bowl. Sprinkle with remaining cheese
- 3 Bake covered for 45-50 mins or until cooked and bubbling hot. Remove baker from the oven and leave to stand for at least 5 mins. Sprinkle with remaining chopped coriander if using, portion with chef's knife and serve with mini serving spatula.

Serves 6 for dinner, 8 for lunch or light meal.

If you like it spicy then chop chilies and add with the onion or to the sauce

Can be prepared in advance and left overnight in the fridge to the end of stage 2. Leave for 15-20 mins before oven baking to allow stone to reach room temperature.

A vegetarian option could be made with quorn, mixed vegetables or kidney beans in the layers instead of chicken or an additional layer of refried beans can be added