

# Mexican

- [Instant Pot Chicken Burrito](#)
- [Mexican Lasagna](#)
- [Chorizo and Sweet Potato Enchiladas](#)
- [Southwest Chicken](#)

# Instant Pot Chicken Burrito

2 tablespoons canola oil  
1 teaspoon kosher salt  
1/2 cup chopped onion  
3 cloves garlic minced  
3 Tablespoons tomato paste  
1/2 Tablespoon ground cumin  
1 teaspoon chili powder  
1 teaspoon dried oregano  
1 pound chicken breast boneless skinless  
2 Tablespoons fresh lime juice  
1/4 cup water

2 cups prepared Mexican rice  
1 15 oz. can refried beans  
2 cups shredded cheddar cheese  
8 Tablespoons sour cream  
8 large large 10-inch flour tortillas

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## Instant Pot:

1. Using the sauté function, add the onions, oil, and seasoning. Cook stirring for 2-3 minutes, until onions are translucent.
2. Add all other ingredients (except for tortillas, sour cream, beans, and rice).
3. Seal the lid and pressure valve. Cook on high for 10 minutes and release naturally.
4. Make into burrito using rice, refried beans, and chicken mixture

# Mexican Lasagna

1 tbsp butter  
1 tsp olive oil  
1 clove garlic, minced  
1 small red onion, diced  
1/2 tsp ground black pepper  
1/4 tsp chili powder

1 cup chicken stock  
4 cups [shredded cooked chicken](#) (~2lbs)  
8oz cream cheese  
16oz Salsa Verde  
1 dozen 5" corn tortillas  
1.5 cups shredded cheese

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Preheat oven to 350

In a deep pan:

Melt butter  
add oil, garlic, onion, pepper, and chili powder  
cook until onion is soft/translucent  
add chicken stock and bring to a boil  
remove from heat  
stir in chicken and cream cheese (until melted)

In a 10x10 baking dish:

grease dish with cooking spray  
cover the bottom in a thin layer of salsa verde  
place 4 tortillas to form a layer  
spread half of the chicken mixture on top of tortillas  
spread 1/2 cup of cheese on top of chicken  
lay down 4 more tortillas  
spoon on another thin layer of salsa  
spread rest of the chicken mixture  
another half cup of cheese  
4 more tortillas  
pour the rest of the salsa on top

(salsa, tortilla, chicken, cheese, salsa, tortilla, chicken, cheese, tortilla, salsa)

Bake for 30-35 minutes

Add the remaining 1/2 cup of cheese and bake for another 5 minutes

Let stand for a few minutes to settle

# Chorizo and Sweet Potato Enchiladas

## Ingredients:

- 1 lb. sweet potato
- 1 poblano pepper
- 2 cloves garlic
- 2 Tbsp vegetable oil
- 3 links (3/4 lb.) chorizo --- I've also made this with soyrizo and it turned out well
- 8 7-inch tortillas (flour or corn)
- 1 19 oz. can red enchilada sauce (spice level of your choice)
- 1.5 cups shredded cheese
- 3-4 green onions, sliced

## Instructions:

- Peel the sweet potato and cut it into small cubes (about 1/4-inch). Remove the stem and seeds from the poblano and also dice into 1/4-inch pieces. Mince the garlic.
- In a large skillet, sauté the sweet potato, poblano, and garlic in vegetable oil over medium heat until they begin to soften (about 10-12 minutes). In a separate skillet, squeeze the chorizo out of its casing. Continue to sauté over medium heat, breaking up the chorizo into pieces as you stir, until the chorizo is cooked through (5-7 minutes).
- Once the chorizo is cooked, add it to the sweet potato mixture. I also add some shredded cheese at this point, but it's optional.
- Spray a large casserole dish with non-stick spray and preheat the oven to 375°F. Add enough enchilada sauce to lightly cover the bottom of the pan.
- Scoop about 1/2 cup of the chorizo sweet potato filling into each tortilla, then roll into a cigar shape. Place the filled and rolled tortillas in the baking dish, seam side down. They should fill the dish and fit tightly against each other to prevent unrolling.
- Pour the enchilada sauce over the the rolled tortillas and top with shredded cheese. Bake in the oven until the edges begin to bubble (about 20-25 minutes). Top with sliced green onions after baking. Serve hot.

# Southwest Chicken

## Ingredients:

- 1 can (15 1/4 ounces) whole kernel corn, drained
- 1 can (15 ounces) black beans, rinsed and drained
- 1 jar (16 ounces) mild salsa
- 4 boneless skinless chicken breast halves (5 ounces each)

## Instructions:

1. In a 3 quart slow cooker, layer three-fourths each of the corn and beans and half of the salsa. Arrange chicken over salsa; top with remaining corn, beans, and salsa.
2. Cover and cook on low for 4-5 hours or until chicken is tender.
3. Shred chicken with two forks and return to slow cooker; heat through.
4. We like to use this recipe when making nachos