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

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

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:

- greash 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 375ºF. 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