

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:

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

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