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

Revision #2
Created 2021-08-20 20:15:25 UTC by Cody Nagel
Updated 2021-08-20 20:35:59 UTC by Cody Nagel