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Becky Deemter

Independent Team Leader & New Consultant Trainer
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Mexican Chicken "Lasagna"

Ingredients:

1/4 cup lightly packed fresh cilantro leaves
1 pkg (8 oz) cream cheese
2 cups (8 oz) shredded Monterey Jack cheese, divided
1 medium onion (about 2/3 cup chopped)
1 can (28 oz) enchilada sauce
12 (6-in.) corn tortillas
3 cups diced or shredded cooked chicken
Additional chopped fresh cilantro leaves (optional)



Directions:

1. Chop cilantro with Chef's Knife. Place cream cheese in Classic Batter Bowl. Microwave on HIGH 30-45 seconds or until very soft. Add cilantro and 1 1/2 cups of the Monterey Jack cheese; mix well using Small Mix 'N Scraper(R). Chop onion using Food Chopper; set aside. Spread 2/3 cup of the enchilada sauce over bottom of Deep Covered Baker. Pour remaining enchilada sauce into Stainless (4-qt.) Mixing Bowl; set aside.

2. To assemble lasagna, using Sauté Tongs, dip four tortillas into enchilada sauce in mixing bowl and arrange over sauce in baker overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using Small Scoop; spread using Small Spreader. Top with 1 cup of the chicken and one-third of the onion. Repeat layers one time. Dip remaining four tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining 1/2 cup Monterey Jack cheese.

3. Microwave, covered, on HIGH 12-15 minutes or until center is hot. Let stand 10 minutes. Sprinkle with additional chopped cilantro. Cut into squares using Utility Knife; serve using Mini-Serving Spatula. Yield: 8 servings

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