



Mexican Chicken Lasagna

Makes: 6-8 portions

Method: boil, bake

Prep time: 45-60 minutes

Cooking time: 25 minutes

For this recipe you will need:

For the sauce:

- 2 TBSP olive oil
- ½ onion, chopped
- 2 garlic cloves, chopped
- 2 chicken breasts, shredded
- 1 28oz (800gr) can of diced tomatoes
- 2 jalapeno peppers, veined and finely chopped
- 1 tsp oregano
- salt and pepper

For the filling:

- 24 oz (650gr) ricotta cheese
- 1 cup shredded Chihuahua cheese (or a Mexican cheese blend)
- 2 large eggs
- salt and pepper
- 1 pound lasagna
- 1 cup spaghetti sauce
- melting cheese

Preparation:

1. Prepare the lasagna following the instructions on the package.
2. Preheat oven to 350°F (175°C)

Sauce:

1. In a large skillet heat olive oil and sauté onion and garlic.
2. Add chicken and let it fry for about 5 minutes.
3. Add tomatoes, jalapenos, oregano, salt and pepper to taste stir, cover and cook over medium heat for about 25 minutes.

Filling:

1. In a large bowl mix ricotta cheese, Chihuahua cheese, salt and pepper to taste and eggs and set aside.

Bringing it all together:

1. Assemble the lasagna in a 9"x13" baking pan.
2. First pour some sauce at the bottom of the pan.
3. Place a layer of lasagna noodles over it and half of the cheese filling over the noodles.
4. Place a second layer of sauce, noodles and filling.
5. Place a last layer of noodles and top with the spaghetti sauce and melting cheese, if desired.

6. Bake for 25 minutes. Let it cool a little bit before serving and enjoy!

About this recipe:

Like every recipe with hot peppers, you can use more or less according to your liking. I always use some kind of Mexican cheese for this lasagna, but you can use the classic Romano and mozzarella cheeses for the filling. What make this lasagna different are the sauce and the chicken, of course.

I rarely eat beef, that's why I use chicken in almost all of my recipes but I believe ground beef would work well with the sauce, too.

This is probably the recipe I feel most proud of, being one of the first I came up with and the one friends and family have praised a lot. So I hope you really enjoy my little experiment of bringing two worlds together.

Buen provecho!

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