



CHORIZO CHICKEN LASAGNA



Lasagna Sandwiches with Cheese layered with chopped chicken, crumbled chorizo, chihuahua cheese, enchilada sauce, white onion, garlic and spices, baked until golden and garnished with chopped cilantro. Yield: 6 Servings

Chorizo Chicken Lasagna Ingredients:

12 Each	Lasagna Sandwiches with Cheese [#77071]
2 Tbsp.	Vegetable Oil
½ Each	White Onion, Diced
2 Each	Garlic Cloves, Minced
6 Oz.	Chicken Breast, Diced
1-7 Oz. Package	Chorizo Sausage, Crumbled
To Taste	Salt & Black Pepper
½ Each	Lime, Juiced
½ Cup	Water
2 Cups	Chihuahua Cheese, Shredded
1-28 Oz. Can	Enchilada Sauce
Garnish	Cilantro, Chopped

Spice Blend Ingredients:

1 tsp.	Cumin, Ground
2 Tbsp.	Chili Powder
1 tsp.	Garlic Powder
1 tsp.	Smoked Paprika

Directions:

1. Preheat an oven to 350°F.
2. In a small mixing bowl, mix together the cumin, chili powder, garlic powder and smoked paprika with a fork to make the spice blend.
3. Heat the vegetable oil in a large saute pan on medium-high heat.
4. Add in the white onion and garlic, then saute for 3-5 minutes, or until the onion is translucent.
5. Add in the chicken breast and spice blend, then cook for about 3 minutes, or until the chicken has browned.
6. Add in the chorizo, salt and black pepper and cook for another 2-3 minutes.
7. Deglaze the pan with lime juice, then pour in the water and cook for another 5-10 minutes, or until the water has mostly evaporated.
8. Fold 1 cup of the chihuahua cheese into the meat, then remove it from the heat.
9. Place half of the Lasagna Sandwiches with Cheese into a greased baking dish, top with the chorizo and chicken mixture and half of the enchilada sauce.
10. Place the remaining **Lasagna Sandwiches with Cheese** on top with the remaining enchilada sauce and chihuahua cheese.
11. Prepare the **Lasagna Sandwiches with Cheese** according to package directions.
12. Garnish with cilantro.

