

SPICY SOUTHWESTERN LASAGNA with TEXAS PETE® CHIPOTLE HOT SAUCE

INGREDIENTS:

1 lb. skinless, boneless chicken breast halves	2 cloves garlic, minced
½ cup flour	1 (14.5 ounces) can diced tomatoes in juice
2 tsp. salt, divided	2 cups heavy cream
¼ tsp. ground cumin	¼ cup Texas Pete® Chipotle Hot Sauce
3-4 tbsp. butter, divided	¼ cup chicken broth or water
1 medium onion, diced	1 tsp. sugar
1 small poblano pepper, diced	12 corn tortillas
1 cup fresh corn kernels	2 cups shredded extra-sharp cheddar cheese
	2 tbsp. chopped cilantro

PREPARATION:

Preheat oven to 375°F. Place chicken breast halves between sheets of plastic wrap and lightly pound to ¼ inch thick using a rolling pin.

In a shallow dish, mix flour, 1 teaspoon salt, and cumin. Dredge chicken breasts through flour mixture and reserve excess. Over medium-high heat, melt 2 tablespoons butter in a large pan (not non-stick). Brown chicken just until cooked through, being careful not to let butter burn, about 1 minute per side. Remove chicken from pan and tent with foil.

In same pan, add 1 tablespoon butter and reduce heat to medium. Add onion, pepper, corn, garlic and 1 tablespoon of the reserved flour mixture to the pan and stir, scraping up browned bits from the bottom of the pan. If mixture looks dry, add 1 additional tablespoon butter. Cook until vegetables have softened, about 2 minutes. Add tomatoes with their juice, cream, Texas Pete® Chipotle Hot Sauce, broth or water, 1 teaspoon salt, and sugar. Stir and continue to cook until sauce has thickened, about 1-2 minutes. Remove from heat.

Take reserved chicken and cut into ½ inch pieces. Add chicken to sauce along with 1 tablespoon chopped cilantro and stir to combine.

Line the bottom of a 9 x 12 inch baking dish with 4 tortillas. Spread half of the chicken mixture over the tortillas and top with 4 more tortillas. Repeat, ending with tortillas on top. Spread cheese over the top and bake until heated through, about 10-12 minutes. If desired, brown cheese under broiler until golden, about 5 minutes.

Top with remaining tablespoon cilantro and serve.

