



Recipes

MISSIONFOODSERVICE.COM

Southwest Lasagna

Serves 4

Ingredients:

4 Tbsp. Olive Oil
1 lbs. Onion , cut into strips
2 cloves Garlic , minced
2 1/2 lbs. Chicken , cut into strips
2 1/2 lbs. Roma Tomatoes , chopped
1 Tbsp. Salt
3/4 oz. Cilantro , chopped
2 tsp. Cumin
2 tsp. Oregano
1 tsp. Thyme
60 oz. Ricotta Cheese
9 oz. Parmesan Cheese
10 oz. Mozzarella Cheese , shredded
16 oz. Jack Cheese , shredded
10 Eggs
2 tsp. Salt
8 oz. diced Green Chiles (canned)
4 ears Corn , shucked
30 oz. Black Beans , drained
28 Mission® 6" White Corn Tortillas (10605)

Directions:

1. Preheat oven to 350 degrees F. Heat olive oil in large skillet. Sauté onion and garlic for 2 minutes. Set aside in a large mixing bowl. Place chicken in same skillet and cook thoroughly. Season with salt and pepper. Toss with onion mixture and add tomatoes and seasonings.
2. In another mixing bowl, combine the ricotta, parmesan, mozzarella, and 6 oz. of Jack cheese, eggs, salt, chiles and cilantro. In a third bowl, combine the corn and black beans.
3. Fry tortilla (1-2 at a time) in a deep fat fryer for about 3-5 seconds per side. Tortillas should be flexible. Cut in half. Line 2 half pans with a layer of tortillas. Layer with chicken mixture, then the cheese mixture, and sprinkle with the bean and corn mixture. Layer with corn tortillas and repeat process. Sprinkle the top with the remaining jack cheese and the bean & corn mixture.
4. Cover with foil and bake in oven for 1 hour 30 minutes. Place on hot line.