



Recipes

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Tex-Mex Lasagna with Spinach-Poblano Chicken & Goat Cheese

Serves 6

Ingredients:

- 15 Mission® 6" White Corn Tortillas (10600)
- 1 batch Tomato Sauce (see Related Recipe)
- 1 batch Spinach and Chicken Filling with Poblanos (see Related Recipe)
- 1 batch Goat Cheese Sauce (see Related Recipe)

Directions:

1. Cover the bottom of a 9"x9" baking pan with ¼ cup of tomato sauce. Layer five of the tortillas over the sauce (cut four of the tortillas in half to go around the edge of the pan and leave one tortilla whole to cover the center.)
 2. Cover the tortillas with another ¼ cup of tomato sauce. Next, layer all of the spinach and chicken filling followed by 1/3 of the goat cheese sauce.
 3. Repeat another layer of tortillas and tomato sauce. Follow with the poblano and chicken filling and another 1/3 of the goat cheese sauce.
 4. Finally, another layer of tortillas, the remaining tomato sauce and the remaining goat cheese.
 5. Cover with foil and bake at 350° F for 30 minutes.
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Shredded Chicken

Serves 1

Ingredients:

1 whole (about 3 1/2 lb.) Chicken , cut into quarters

Water

Directions:

1. Place the chicken pieces in a medium stockpot and cover with water. Bring to a boil over medium high heat, cover and cook until chicken is cooked through, about 30 minutes.

2. Remove the chicken from the water and let cool.

Reserve the cooking liquid for the tomato sauce. Once the chicken is cool enough to handle, remove the meat from the bones and tear into shreds. Should yield about 3 cups of shredded meat.

Tomato Sauce

Serves 1

Ingredients:

1 (15 oz.) can Whole Tomato

1/4 oz. (1/4 cup) Cilantro , chopped

1 tsp. Minced Garlic

4 oz. (1/4 cup) Chicken Stock

Directions:

1. Puree all ingredients together in a blender. Transfer to a small pot and simmer over medium heat until thick, about 30 minutes.



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Spinach and Chicken Filling with Poblanos

Serves 1

Ingredients:

- 8 oz. (10 cups) Fresh Spinach , washed and trimmed
- 4 Whole Poblano Chiles (sometimes called Pasilla)
- 1 Tbsp. Olive Oil
- 1/2 tsp. Minced Garlic
- 1.5 cups Shredded Chicken (see Related Recipe)

Directions:

1. Place spinach in a microwave safe bowl and cover with plastic wrap. Microwave until spinach is wilted, about 2 minutes. Once cool, squeeze the liquid out of the spinach.
 2. On a stovetop over high heat, roast the chiles, turning with tongs, until the skins are blackened all over. Place blackened chiles in a paper or plastic bag. Close the bag and let the chiles steam until they are cool enough to handle.
 3. Once cool, remove the blackened skins from the chiles. Remove the stems and seeds and dice into ½" pieces. Combine with the shredded chicken.
 4. In a sauté pan over medium heat, brown the garlic in the olive oil. Add the spinach and the shredded chicken mix and sauté for two minutes.
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Goat Cheese Sauce

Serves 1

Ingredients:

12 oz. (1½ cups) Heavy Cream
4/10 oz. (¼ cup) Fresh Epazote (optional)*
10 oz. (1 cup) Goat Cheese
1/20 oz. (¼ tsp.) Salt

Directions:

1. In a small saucepan, cover and simmer the cream and epazote over low heat for about 10 minutes.
2. Remove the epazote (strain if necessary) and add the goat cheese and salt. Whisk until smooth.
3. *Epazote is an herb available in most Mexican markets. Dried may be substituted if fresh is not available, but reduce the amount to 2 tablespoons.