

**RECIPÉ**  
**Mexicano Style Tortilla Lasagne**  
(with Mexicano Sauce)



## Mexicano Style Tortilla Lasagne

### Ingredients:

- Chicken Thigh Mince x 300g
- Mexicano sauce x 250g
- Diced mixed peppers x 100g
- Diced Onion x 100g
- Small Tortillas x 8 each
- Sour Cream x 60g
- Mango salsa
- Sliced Tomato x 2 each
- Sliced Baby Tomatoes x 6 each
- Crushed Nachos x 30g
- Grated Cheddar cheese x 20g
- Jalapeno Peppers sliced x 10g
- Aluminium Smooth Wall Tray 220x150x44 Code CS-441060-501



### Method:

- Heat a little oil in a frying pan and add the diced onion and cook for 5 mins on a medium heat
- Next add the minced chicken thighs and peppers and cook until the chicken is fully cooked
- Add the required sauce and cooked for a further 5 mins on a low heat
- To build the Tortilla Lasagne place a layer of the chicken mix on the base and add some of the sour cream and salsa as in the picture below
- Next top the mix with two of the small tortillas
- Repeat these steps four times in total with the chicken sauce on the top layer
- To finish the top of the lasagne, add the sliced tomatoes, crushed Nachos, Jalapeño and sour cream
- Finish with a little Mango salsa and grated cheese

1



2



3



4



5



6



7

