



ENTREE

MEXICAN LASAGNA AND CHURROS KIT



MEXICAN LASAGNA AND CHURROS KIT

DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson Foodservice®	2 lbs.	Tyson® Pulled Chicken	2265572348	
	2 tbsp.	Chili Powder		
	2 tsp.	Ground Cumin		
	1 can	Black Beans, drained		
Conagra Foods®	1 cup	Rosarita® Salsa Picante	4430010677	
	1 cup	Frozen Corn Kernels		
Conagra Foods®	As needed	Pam® Cooking Spray	6414407263	
Tyson Foodservice®	6 ea.	Mexican Original® 12" Spinach Tortillas	10076990621	
Tillamook®	2 ½ cups	Yellow Cheddar Medium Shredded Cheese	11901	
	2 ea.	Green Onions, finely chopped		
	4 ea.	10" Churros		
	3 tbsp.	Cinnamon Sugar		

1. Preheat oven to 400 degrees.
2. Toss the thawed chicken with chili powder, cumin.
3. Add salsa, black beans and corn. Heat in the oven until hot. Season with salt and pepper to taste.
4. Take out of oven and set aside. Coat a shallow baking dish with pan spray.
5. Cut the tortillas to size to fit the pan. Build the lasagna in layers of the meat mix then the tortillas then the cheese. Repeat a second layer.
6. Bake 12-15 minutes or until cheese is brown and bubbly. Top with green onions for garnish.
7. Bake the Churros in the oven for 7-9 minutes, roll in cinnamon sugar for dessert.

YIELD: 4 Servings



Recipe Created by:
Chef Liz Ziegler

