

MEXICAN LASAGNA AND CHURROS KIT











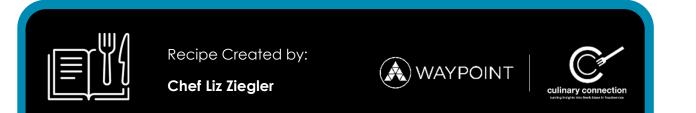






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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson Foodservice®	2 lbs.	Tyson® Pulled Chicken	2265572348	
	2 tbsp.	Chili Powder		
	2 tsp.	Ground Cumin		
	1 can	Black Beans, drained		
Conagra Foods®	1 cup	Rosarita® Salsa Picante	4430010677	
	1 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