



Mexican Lasagna

with Chicken, Poblanos, and Corn



30-40min



2 Servings

Lasagna is probably one of the most popular family dishes in dinnertime history (go ahead, fact check!), so we riffed on the traditional version in this recipe, inspired by the Mexican dish Pastel Azteca. Tortillas take the place of noodles, beans and sour cream create a creamy sauce, and each layer is stuffed with chicken, onion, corn, and poblano peppers for lots of flavor without any mouth-b...

What we send

- yellow onion
- boneless, skinless chicken breast
- 6-inch yellow corn tortillas
- poblano pepper
- fresh cilantro
- can pinto beans
- corn kernels
- plum tomato

What you need

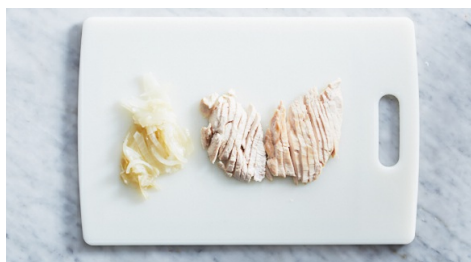
Tools

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 585kcal, Fat 18g, Carbs 61g, Protein 37g



1. Cook chicken

Preheat oven to 425°F. Using a meat mallet, pound **chicken** ½-¾ inch thick. Halve and peel **onion**; transfer **half** to a medium pot with chicken. Add water and 1 tablespoon **salt** to cover; cover and bring to boil. Cook until chicken is done, 8-10 minutes. Transfer chicken and onion to a cutting board and thinly slice both. Transfer to a bowl. Reserve ¼ cup **broth**.



4. Prep filling

In a medium bowl, combine **corn**, ½ of **the cheese** (reserve rest for your own use), and **peppers**. Drain **beans** and reserve liquid. Transfer beans and ¼ cup **liquid** to a bowl; add 1 teaspoon **salt**, few grinds of **pepper**, and mash until smooth. In a small bowl, combine **sour cream**, **reserved ¼ cup broth**, ½ teaspoon **salt**, and a few grinds of **pepper**.



2. Roast poblano peppers

Set **pepper** over a gas burner or on a baking sheet under a broiler and char the skin all over until completely black, about 5 minutes. Place in a bowl and cover with plastic wrap to let peppers sweat, about 5 minutes. Peel skin off, remove seeds and slice thinly.



5. Assemble lasagna

In a medium baking dish (or skillet) place **2 tortillas**, ½ of **pinto beans**, ½ of **chicken and onion mixture**, and ⅓ of **corn mixture**. Drizzle with ½ of **sour cream** and repeat same layer one more time. Top with **remaining 2 tortillas** then **corn mixture**. Transfer to oven and cook until bubbling and golden, 20-25 minutes.



3. Warm tortillas

Brush **tortillas** with oil, place on a baking sheet (overlapping is fine) and bake in oven until just warmed, about 5 minutes.



6. Prep pico de gallo

Finely chop **tomato** and **remaining onion half**. Pick **cilantro leaves** from stems and chop. Transfer all to a small bowl and season with **salt** and **pepper**. Serve **lasagna** with **pico de gallo**. Enjoy!