



## Tex-Mex Chicken Lasagna

with Poblanos & 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 meal, 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-burning bite.



## What we send

- 1 medium yellow onion
- ½ lb chicken breast strips
- 1 poblano pepper
- 6 (6-inch) corn tortillas
- 5 oz corn
- 4 oz shredded cheddar-jack blend <sup>7</sup>
- 16 oz refried pinto beans <sup>6</sup>
- 2 oz sour cream <sup>7</sup>
- ½ lb tomatoes
- ½ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- medium pot
- rimmed baking sheet
- medium baking dish (or 10" ovenproof skillet)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 910kcal, Fat 30g, Carbs 110g, Proteins 63g



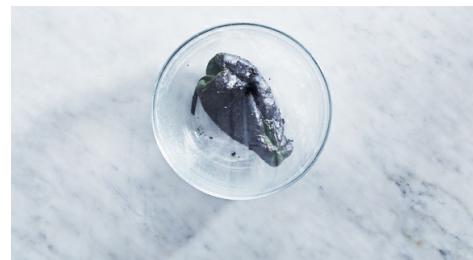
### 1. Cook chicken

Preheat oven to 425°F with a rack in the upper third. Halve **onion**; transfer half (save rest for step 6) to a medium pot along with **chicken strips**. Add enough **salted water** to cover by 1-inch. Cover; bring to a boil. Cook until chicken is cooked through, 8-10 minutes. Transfer chicken to a bowl. On a cutting board, thinly slice cooked onion; combine with chicken. Reserve **¼ cup broth**.



### 4. Prep filling

In a medium bowl, combine **corn**, **cheese**, and **sliced peppers**. Transfer **refried beans** to a second medium bowl; season to taste with **salt** and **pepper**. In a small bowl, stir to combine **all of the sour cream**, **reserved broth** and season to taste with **salt** and **pepper**.



### 2. Roast poblano pepper

Set **pepper** over a gas burner (or on a rimmed baking sheet under the broiler) and char skin all over until completely black, about 5 minutes (watch closely). Place in a bowl and cover with plastic wrap to let pepper sweat, about 5 minutes. Once cool, remove skin and seeds, then thinly slice.



### 5. Assemble lasagna

Place **2 tortillas** on bottom of a medium baking dish (or 10" ovenproof skillet); top with **half each of the beans and chicken-onion mixture**, and **⅓ of the corn mixture**. Drizzle with **half of sour cream sauce**. Repeat same layer one more time, then top with remaining tortillas and corn mixture. Transfer to upper oven rack and bake until bubbling and golden, 20-25 minutes.



### 3. Warm tortillas

Brush **tortillas** all over with **oil**, then place on a rimmed baking sheet (it's okay if tortillas overlap). Bake on upper oven rack until just warmed, about 5 minutes (watch closely).



### 6. Prep salsa & serve

Finely chop **tomatoes** and **remaining onion half**. Pick and finely chop **cilantro leaves**, discarding stems. In a small bowl, stir to combine **tomatoes**, **chopped onions**, and **cilantro**; season to taste with **salt** and **pepper**. Serve **lasagna** with **salsa**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**