




Product Spotlight: Chipotle


Chipotle chillies are jalapeños that have been left to dry on the plant. They turn bright red when left on the plant long enough, and then they are harvested and smoke-dried for several days to be transformed into chipotles!



Chipotle Chicken Enchilada Lasagne

Smoky chipotle chicken rolled up in fresh lasagne sheets, baked with a tangy enchilada sauce, for a Mexican twist on a classic comfort dish. Topped with a dollops of lime zest sour cream and a kick of fresh jalapeño and oregano.

 45 minutes

 4 servings

 Chicken

Top it!

Want to add even more excitement to this dish?! Top with diced avocado, tomatoes, and shallot, or make a guacamole top dollop on with the sour cream.

Per serve: **PROTEIN** 44g **TOTAL FAT** 41g **CARBOHYDRATES** 90g

FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVES	2
CORN COB	1
ZUCCHINI	1
CHIPOTLE SPICE MIX	1 packet
TOMATO PASTE	2 sachets
CHICKEN MINCE	600g
LASAGNE SHEETS	350g
SOUR CREAM	1 tub
LIME	1
JALAPENO	1
OREGANO	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, plain flour, apple cider vinegar

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

Cut the lasagne sheets to size if needed to fit in your oven dish. If there is any leftover sauce mixture, you can spoon it on top of the rolls.

Remove seeds from chilli for a milder heat.

No gluten option - lasagne sheets are replaced with GF lasagne sheets.

Chipotle spice mix: smoked paprika, brown sugar, dried oregano, ground chipotle, garlic, ground coriander and ground cumin.



1. PREPARE THE INGREDIENTS

Set oven to 220°C

Dice onion, crush garlic, remove corn kernels from cob and grate zucchini.



2. MAKE ENCHILADA SAUCE

Heat a saucepan over medium-high heat with **1/4 cup oil**. Add onion and garlic, sauté for 3 minutes to soften. Add tomato paste, **1/2 chipotle spice mix** and **2 tbsp flour**. Stir for 1 minute. Pour in **3 cups water** and simmer, whisking occasionally, for 6-8 minutes until sauce thickens. Season with **2 tsp vinegar, salt and pepper**.



3. COOK THE FILLING

Heat a large frypan over medium-high heat with **oil**. Add chicken mince, breaking up with back of cooking spoon. Cook for 5 minutes to brown. Add remaining chipotle, zucchini and corn. Cook for 5 minutes.



4. ASSEMBLE THE ENCHILADA

Spread **1/4 cup enchilada sauce** in the base of oven dish. Spoon some of the meat sauce on to the edge of a lasagne sheet and roll up (see notes). Place seam side down into dish and repeat until mixture is used up. Pour over remaining enchilada sauce. Bake for 15 minutes until pasta is cooked through.



5. PREPARE THE TOPPINGS

Zest lime and add to a bowl along with sour cream, **salt and pepper**. Mix to combine. Wedge remaining lime and slice jalapeño (see notes).



6. FINISH AND SERVE

Dollop sour cream over the top of enchilada lasagne. Garnish with oregano leaves and jalapeño. Serve tableside with lime wedges.

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