



Product Spotlight: Chipotle

Did you know chipotle chillies are actually jalapeños? When left on the plant, they ripen to a deep red before being harvested and smoke-dried for several days. This slow process transforms them into the rich, smoky chipotles we know and love!



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 dollops of lime zest sour cream and a kick of fresh jalapeno and oregano.



45 minutes



4/6 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.

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	41g	28g/21g	61g/67g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	2
GARLIC CLOVES	2	3
CORN COB	1	2
ZUCCHINI	1	1
CHIPOTLE SPICE MIX	1 packet	1 packet
TOMATO PASTE	2 sachets	1 tub
CHICKEN MINCE	600g	600g + 300g
LASAGNE SHEETS	1 packet	2 packets
SOUR CREAM	1 tub	2 tubs
LIME	1	2
JALAPENO	1	1
OREGANO	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, flour (plain or other), apple cider vinegar

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

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** and crush **garlic**. Remove **corn kernels** from **cob** and grate **zucchini**. Keep separate.



4. ASSEMBLE THE LASAGNE

Spread **1 cup enchilada sauce** in the base of an oven dish. Cut **lasagne sheets** in half, place **1/2 cup filling** along one edge, roll up, and place seam-side down. Repeat with remaining **sheets and filling**. Top with **remaining sauce** and bake for 15 minutes.



2. MAKE ENCHILADA SAUCE

Heat a pan with **1/4 cup oil**. Add **onion** and **garlic**, cook for 3 minutes. Stir in **tomato paste**, **1/2 chipotle spice mix** and **2 tbsp flour**. Add **3 cups water** and simmer 6–8 minutes, whisking occasionally. Season with **2 tsp vinegar**, **salt**, and **pepper**.

6P – use **4 cups water**.



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).

6P – use **zest from 2 limes**.



3. COOK THE FILLING

Meanwhile, heat a large frypan over medium-high with **oil**. Add **chicken mince**, breaking it up with a spoon, and cook 5 minutes to brown. Stir in remaining **chipotle spice mix**, **zucchini** and **corn**. Cook for further 5 minutes and season with **salt** and **pepper**.



6. FINISH AND SERVE

Garnish the **enchilada lasagne** with **oregano leaves** and **jalapeño**. Serve with **sour cream** and **lime wedges**.

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