

Enchilada Lasagna

Recipe courtesy Alton Brown, 2006



Prep Time: 30 min Level: Easy Serves: 6 to 8 servings
Inactive Prep Time: -
Cook Time: 1 hr 0 min



Ingredients

For sauce:

- Blender*
- ✓ 2 dried chipotle chiles, stems and seeds removed, diced - *chipotles in adobo sauce*
 - ✓ 3 large garlic cloves, minced
 - ✓ 2 1/2 teaspoons chili powder
 - ✓ 1 1/2 teaspoons toasted cumin seeds, freshly ground - *Ground Cumin*
 - ✓ 2 cups chicken broth
 - 3 cups tomato sauce - *1 29oz can (Hunt's)*
 - ✓ 1/2 teaspoon kosher salt
 - ✓ 1/4 teaspoon freshly ground black pepper

For filling:

- 1 tablespoon vegetable oil
 - 1 pound boneless, skinless chicken breasts or thighs, cubed - *Crock-Pot Turkey, chopped*
 - 1 1/2 cups diced onion - *Leeks*
 - Pinch kosher salt
 - 1 large clove garlic, minced
 - 1 teaspoon dried oregano
 - 12 (6-inch) corn tortillas
 - 3 cups shredded queso fresco or ~~Monterey Jack~~
 - Nonstick cooking spray
- Sprinkle - Onion Powder*

Directions

Combine the chiles, garlic, chili powder, cumin, chicken broth, ~~tomato sauce~~, salt and pepper in a medium saucepan over high heat. Bring to a boil. Reduce the heat to low and simmer for 15 minutes ~~or until the chiles are soft~~. Set aside until ready to use. *w/ tomato sauce.*

Preheat the oven to 350 degrees F.

Heat the vegetable oil in a medium skillet over medium-high heat. ~~Saute the chicken until cooked through, approximately 7 to 9 minutes.~~ *leeks* Remove the chicken from the pan and place in a medium bowl. Add the onions to the same pan along with a generous pinch of salt, decrease the heat to medium-low and sweat for 4 to 6 minutes. Add the garlic and oregano and cook until the onions are tender, 2 to 3 minutes more. Add the chicken back to the pan and remove from the heat.

Spray a 13 by 9-inch glass baking dish with non-stick spray. Place 1/2 cup of the sauce into the bottom of the dish. Dip 4 tortillas into the remaining sauce and lay them into the bottom of the dish. Cut 1 of the tortillas in half to evenly cover the bottom of the dish. Top this with half of the chicken mixture and 1 cup of the cheese. Starting with 4 more tortillas, repeat the layers, ending with the last 4 tortillas on top. Pour remaining sauce over the dish and top with remaining 1 cup of cheese.

Cover w/ foil + bake in the middle of the oven for 30 minutes. Remove the foil. Bake for 10 minutes, or until cheese on top is bubbly.

Blender. Pulse till smooth. Combine