Sour Cream Chicken Enchilada Lasagna



Ingredients

- 4 cups shredded rotisserie chicken
- 1 can black beans, drained
- 700 gms shredded cheese
- Microwave Mexican Rice
- 8 large tortillas

Sauce Ingredients:

- 2 – 118 ml cans diced green chilies
- 500 mL sour cream
- 900 mL chicken broth
- 2 tsp corn starch

Instructions

Sauce Preparation: In a pot over medium heat, combine the diced green chilies, sour cream, and 800 mL chicken broth. Mix the remalning 100 mL chicken broth with the corn starch. Once the sauce is hot, add the corn starch slurry and stir until thickened.

Lasagna Assembly:
Mix the chicken and black beans together. In a large foil pan (sprayed with cooking spray), lay 2 tortillas across the bottom. Add 1.5 cups of the chicken-and-bean mix, spreading it over the tortillas. Layer with some rice, then cheese, and finish with 3/4 cup of the prepared sauce.
(tortillas, chicken,
Top with the final 2 more cheese. Pour all remaining sauce over the entire surface.

Baking:
Bake at 425°F for 30 minutes, or until the top is crispy and the sauce is bubbling.

