



Tonight for dinner it's Green Chili Chicken Lasagna on manual 24 minutes & NR and then browned slightly. Chicken was cooked in the IP first then shredded. And was made with no cook Lasagna noodles. Smells so good.

3 cups cooked, shredded chicken
2 cups shredded Cacique® Queso Quesadilla Jalapeno
1 cup shredded Cacique® Mozzarella
15 oz container Cacique® Crema Mexicana
10 oz can fire roasted green chilies
1 cup salsa verde
1 teaspoon cumin
1 teaspoon chili powder
salt and pepper to taste
12-16 no-boil lasagna noodles

In a bowl, season shredded chicken with cumin, chili powder, salt and pepper. Stir in fire roasted green chilies, salsa verde and one cup of the Queso Quesadilla Jalapeno. Combine well.

In the bottom of a baking dish, spread a small amount of the chili-chicken mixture.

Top with layer of lasagna noodles. Spread with another layer of the chicken mixture. Spoon or pour Crema Mexicana over the entire layer, paying close attention not to skimp around the edges. Top with a layer of shredded Mozzarella and Queso Quesadilla Jalapeno.

Continue building casserole alternating between layers of lasagna noodles, green chili-chicken mixture, Crema Mexicana and shredded cheeses.

Bake at 375

5-10 minutes until cheese on top has melted and the entire casserole is bubbling and hot. Allow the casserole to rest 5 minutes before serving.