

Chicken Enchilada Lasagna Roll-ups

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Ingredients

16 uncooked lasagna noodles
1 package (8 oz) cream cheese, softened
2 cups shredded Monterey Jack cheese with jalapeño peppers (8 oz)
3/4 cup chopped green onions (about 1 bunch)
1 can (10 oz) enchilada sauce
1 can (4.5 oz) chopped green chiles
4 cups diced cooked chicken

Sauce and Cheese (for baking roll-ups)

2 cans (10 oz each) enchilada sauce
2 cups shredded sharp Cheddar cheese (8 oz)
2 cups chopped tomato
1 cup sour cream
Chopped fresh cilantro, if desired
Sliced olives, if desired

Directions

In 5-quart Dutch oven, cook lasagna noodles as directed on package. Drain; rinse with hot water. Drain well.

In large bowl, beat cream cheese, shredded Monterey Jack cheese and green onions with electric mixer on medium speed 1 to 2 minutes or until blended. Add 1 can enchilada sauce and green chiles on low speed. Stir in chicken.

Spread heaping 1/3 cup chicken mixture along center of each cooked lasagna noodle, to within 1 inch of one short end. Roll up firmly toward unfilled end. Line 15x10x1-inch pan with foil. Place roll-ups seam side down in pan; cover loosely with foil. Freeze about 30 minutes or until firm.

Place frozen rolls in two labeled 1-gallon freezer bags; label. Freeze up to 3 months.

To bake 16 lasagna roll-ups, spray two 13x9-inch (3-quart) glass baking dishes with cooking spray. Remove roll-ups from freezer bag; place in each baking dish. Cover with foil; thaw in refrigerator at least 8 hours but no longer than 24 hours.

Heat oven to 350°F. Divide 1 of the remaining cans of enchilada sauce between baking dishes, pouring over and down sides of roll-ups. Cover tightly with foil; bake 40 to 50 minutes or until hot and bubbly.

Meanwhile, in 1 1/2-quart saucepan, heat remaining can of enchilada sauce over medium-low heat until hot. Remove foil; sprinkle each dish with 1 cup sharp Cheddar cheese. Bake 3 to 5 minutes longer or until cheese is melted.

Let stand 5 minutes before serving. Spoon remaining sauce over rolls. Top with tomato, sour cream, cilantro and olives.