

Chicken Chorizo Lasagna

1 pkg (15 oz) chorizo (sausage)
¼ c chopped seeded jalapeno peppers
1 cooked rotisserie chicken (2 ½ lbs), shredded
2 eggs, beaten
1 carton (15 oz) ricotta cheese
4 cans (10 oz each) enchilada sauce
12 no-cook lasagna noodles
4 c (16 oz) shredded Monterey jack cheese
½ c minced fresh cilantro

Avocado Cream Sauce:

2 medium ripe avocados, peeled, pitted and halved
¼ c sour cream
2 T lime juice
¼ t salt

In a large skillet, cook chorizo and jalapenos over medium heat until meat is no longer pink; drain. Stir in chicken. In a bowl, combine eggs and ricotta.

Spread 1 c enchilada sauce in a greased 13 x 9 baking dish. Top with four noodles, a third of the ricotta mixture, half of the meat mixture, 1 c Monterey Jack and 1 c enchilada sauce. Repeat layers. Top with remaining noodles, ricotta mixture, enchilada sauce and Monterey Jack.

Cover and bake at 375° for 45-50 minutes. Uncover; bake 10 minutes more or until bubbly. Sprinkle with cilantro. Let stand 15 minutes before serving.

Meanwhile, place avocado sauce ingredient in a food processor; cover and process until smooth. Serve with lasagna.