Chicken Enchilada Cake

Add a bit of salsa for your dinner tonight!

Ingredients

567 g Mission Wraps 8 Pack

450 g jar enchilada or salsa sauce

2 cups leftover shredded roast chicken

150 g mozzarella cheese, grated

Method:

1. Preheat oven to 180°C.
2. Line a 20cm cake tin with baking paper.
3. Onto the base lay a tortilla.
4. Simply layer in this order: tortilla, salsa, chicken, cheese.
5. Continue the layering until all ingredients are used.
6. End with a tortilla, spread over salsa and sprinkle with last bit of cheese.
7. Bake until the cheese is completely melted and the sauce is bubbling, about 30 minutes.

8. Remove from oven, rest for 10 minutes then slice (and slice into wedges as you would a ‘cake’) sprinkle some chopped coriander to serve.