

## Mexican Chicken “Lasagna”

1/4 cup lightly packed fresh cilantro leaves  
1 pkg (8 oz) cream cheese  
2 cups (8 oz) shredded Monterey Jack cheese, divided  
1 medium onion (about 2/3 cup chopped)  
1 can (28 oz) enchilada sauce  
12 (6-in.) corn tortillas  
3 cups diced or shredded cooked chicken  
Additional chopped fresh cilantro leaves (optional)

Chop cilantro with Chef's Knife. Place cream cheese in Classic Batter Bowl. Microwave on HIGH 30–45 seconds or until very soft. Add cilantro and 1 1/2 cups of the Monterey Jack cheese; mix well using Small Mix 'N Scraper®. Chop onion using Food Chopper; set aside. Spread 2/3 cup of the enchilada sauce over bottom of Deep Covered Baker. Pour remaining enchilada sauce into Stainless (4-qt.) Mixing Bowl; set aside.

To assemble lasagna, using Sauté Tongs, dip four tortillas into enchilada sauce in mixing bowl and arrange over sauce in baker overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using Small Scoop; spread using Small Spreader. Top with 1 cup of the chicken and one-third of the onion. Repeat layers one time. Dip remaining four tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining 1/2 cup Monterey Jack cheese.

Microwave, covered, on HIGH 12–15 minutes or until center is hot. Let stand 10 minutes. Sprinkle with additional chopped cilantro. Cut into squares using Utility Knife; serve using Mini-Serving Spatula.

Yield: 8 servings

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## Our Services

**Cooking Shows:** Earn free products while you learn easy, economical recipes with your friends in the comfort of your own home.

**Catalog/Internet Shows:** Pass a catalog around, collect orders, and earn free products.

**Online Wedding Registry:** Start married life off right with a kitchen full of high-quality, useful tools. Your guests will be able to order right online. You can manage your registry without leaving home. Plus, you'll get additional items from The Pampered Chef!

**Individual Ordering:** Need something from our catalog, but don't want to wait for a party? Call your consultant or visit their website to place an individual order at any time.

**Fundraisers:** Do the same old fundraisers make you run and hide? Earn money for your organization with the Pampered Chef.

**Monthly Host and Guest Specials:** We love our customers, so we offer specials every month to reward them for making a purchase or hosting a show. Check with your consultant for current specials.

**Income Opportunity:** Live your life, your way when you become a Pampered Chef consultant! With our unlimited earning plan, the sky is the limit.

Contact your consultant for further information:

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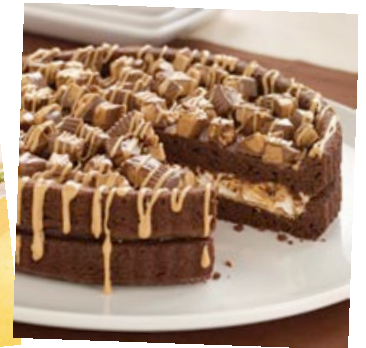


## Family Meal Time

Family meal time is not only a time to eat, but can be a time of sharing and connection with other family members, as well as a way to save money versus dining out.

The Pampered Chef was founded in 1980, to provide families with easy mealtime solutions.

Take a look through this brochure, to learn how The Pampered Chef can help you.



# The Pampered Chef®

## Host a Show

Our hosts not only get to have a fun evening with their friends, learning tips and recipes, they also receive the following:

- **FREE** products
- **Half-Price** products
- **Discounted** products
- **FREE Shipping** on their host order
- **10% discount** for 1 year
- Monthly Host Specials, up to **60% off**
- Monthly special at shows that book from their show
- Ability to use free product credit toward consultant starter kit

## Your Life Your Way

For more than 28 years, The Pampered Chef has helped women and men just like you build successful businesses and take control of their futures. You can earn the income you want with the flexibility and freedom you need to achieve today's dreams... and tomorrow's.

- Pay off debt.
- Earn additional income for your mortgage, car payment, education, family vacations or retirement.
- Spend more time with your family.
- Do something you really love.

As you share our high-quality products and easy recipes, you teach hosts and guests to feed their families conveniently and affordably. And by offering our business opportunity, you can help them earn an income that's especially important, now more than ever.

## What's New

- 29 Minutes to Dinner, volume 2
- Pineapple Wedger
- Spicy Pineapple Rum Sauce
- Ginger Wasabi Sauce
- Large Bamboo Platter
- Collapsible Serving Bowls – 2qt and 4qt
- Kernel Cutter
- Parmesan-Garlic Oil Dipping Seasoning
- Sun-Dried Tomato Oil Dipping Seasoning
- Deep Covered Baker
- Large Bamboo Square Bowl
- Saute Tongs
- Bamboo Prep Towels
- Stainless Steamer
- Small Sheet Pan
- Garlic Peeler & Slicer Set
- Collapsible Strainer