

CHICKEN ENCHILADA CAKE

Make the most of simple ingredients with this delicious dish!

NORMAL	10	30	4

Ingredients

- William's Wraps 8pk
- 450g enchilada sauce or salsa
- 2 cups shredded roast chicken
- 150g mozzarella cheese, grated

Instructions

1. Preheat oven to 180°C.
2. Line a 20cm cake tin with baking paper.
3. Onto the base lay a wrap.
4. Simply layer in this order: wrap, salsa, chicken, cheese.
5. Continue the layering until all ingredients are used.
6. End with a wrap, 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.