

Chicken Enchilada Casserole

Ingredients

1 ROTISSERRE CHICKEN

1 SM CAN CREAM OF CHICKEN SOUP

8 OZ SOUR CREAM

½ JAR ANY SALSA OF YOUR CHOICE (DEPENDING ON YOUR SPICE TASTE)

1 CAN GREEN CHILLIES

2-4 CUPS OF CHEESE (YOUR PREFERENCE OF CHEDDAR, MEXICAN OR MOZZARELLA OR A COMBINATION OF THE THREE TO MAKE IT SPICY YOU MAY USE PEPPER JACK CHEESE)

CORN TORTILLAS (FLOUR MAY ALSO BE USED IF YOU PREFER)

PREHEAT OVEN TO 375 BAKE FOR 45 MINUTES OR UNTIL CHEESE IS MELTED AND GOLDEN. SHRED ROTISSERRE CHICKEN AND DISCARD SKIN. MIX SOUP, SOUR CREAM, SALSA, AND GREEN CHILLIES IN A BOWL MIX WELL POUR ENOUGH OF THE MIXTURE TO LIGHTLY COAT YOUR CASSEROLE DISH SO THAT THE TORTILLAS DON'T STICK. ADD SHREDDED CHICK INTO SOUP MIXTURE STIR WELL. PLACE ENOUGH TORTILLAS IN THE BOTTOM OF YOUR CASSEROLE DISH TO COVER THE BOTTOM AND SPRED PART OF THE MIXTURE OVER THE TORTILLAS TOP WITH SHREDDED CHEESE, LAYER AGAIN WITH TORTILLAS AND SOUP MIXTURE TOP WITH CHEESE, COVER WITH TORTILLAS AND ADD REMAINING SOUP MIXTURE TO TOP LAYER AND COVER WITH CHEESE.

Serves approx. 6 people