

Foster's Body & Paint

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Green Chile-Chicken Casserole

Ingredients:

- 4 cups shredded cooked chicken
- 1 ½ cups green enchilada sauce
- 1 can (10 ¾ oz.) condensed cream of chicken soup, undiluted
- 1 container (8 oz.) sour cream
- 1 can (4 oz.) diced mild green chiles
- 1/2 cup vegetable oil
- 12 (6 in.) corn tortillas
- 1 ½ cups (6 oz.) shredded Colby-Jack cheese, divided

Preparations:

- 1.) Preheat oven to 325 degrees and grease 13x9 inch casserole dish.
- 2.) Combine chicken, enchilada sauce, soup, sour cream and chiles in large skillet. Cook and stir over medium-high heat until heated through.
- 3.) Heat oil in separate deep skillet. Fry tortillas just until softened; drain on paper towels. Place 4 tortillas on bottom of prepared casserole dish. Layer with one third of chicken mixture and ½ cup cheese. Repeat layers twice.
- 4.) Bake 15 to 20 minutes or until cheese is melted and casserole is bubbly and heated through.



Makes 6 servings

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