

Foster's Body & Paint

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Mexican Chicken Sour Cream Lasagna

Ingredients:

- 12 uncooked lasagna noodles
- 2 cans (10 ¾ oz. each) condensed cream of chicken soup
- 1 container (8 oz.) sour cream
- 1/4 cups milk
- 1 ¼ tsp. ground cumin
- 1/2 tsp. garlic powder
- 3 cups cubed cooked chicken
- 1 can (4 oz.) chopped green chilies, undrained
- 8 to 10 medium green onions, sliced (1 cup)
- 1/2 cup chopped fresh cilantro or parsley
- 3 cups finely shredded Cheddar cheese
- 1 large red bell pepper, chopped (1 cup)
- 1 can (2 ¼ oz.) sliced ripe olives, drained
- 1 cup crushed tortilla chips



Preparations:

- 1.) Heat oven to 350 degrees. Spray bottom and sides of rectangular baking dish, 13x9x2 inches, with cooking spray. Cook and drain noodles as directed on package. While noodles are cooking; mix soup, sour cream, milk, cumin, garlic powder, chicken and chilies in large bowl.
- 2.) Spread about 1 ¼ cups of the chicken mixture in baking dish. Top with 4 noodles. Spread 1 ¼ cups chicken mixture over noodles; sprinkle with green onions and cilantro. Sprinkle with 1 cup of the cheese.
- 3.) Top with 4 noodles. Spread 1 ¼ cups chicken mixture over noodles; sprinkle with bell pepper and olives. Sprinkle with 1 cup of the cheese. Top with 4 noodles, spread with remaining chicken mixture.

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