



Mexican Chicken Casserole

- 1 Tablespoon Olive Oil
- 3 Chicken Breasts
- 1/2 Cup Diced Onion
- 10 oz. Can Enchilada Sauce
- 10.5 oz. Can 98% Fat Free Cream of Chicken Soup
- 1 Can Diced Tomatoes & Green Chiles (Rotel)
- Corn or Flour Tortillas (I like corn, hubby likes flour. I do half and half)
- 1 Bag of Shredded Cheddar Cheese
- 1 Cup Crushed Tortilla Chips

Directions

1. Preheat oven to 350°
2. Heat 1/2 tablespoon of oil in pan and cook chicken
3. Remove chicken from pan
4. Add the remaining oil to pan and cook onions 1 minute.
5. Stir in enchilada sauce and soup
6. Fill empty soup can half full of water and stir that in too.
7. Add Rotel, stir the mixture and let stand on low heat.
8. Shred the chicken with two forks while the mix is warming up.
9. Add shredded chicken to pan and stir.
10. Coat a 13 x 9 baking dish with cooking spray.
11. Rip up small pieces of tortillas for your bottom layer in the dish.
12. Add a layer of chicken mixture, Repeat this twice.
13. Sprinkle the top with cheese and crushed tortilla chips.
14. Cover with foil and bake for 12-15 minutes.
15. Remove foil and bake another few minutes until cheese is melted and it's bubbling.