

Mexican Chicken Casserole

(This is an old family favorite)

- 1) Spray a 9x13 pan or casserole dish with Pam
- 2) Preheat oven to 400 degrees
- 3) Spread tortilla chips on the bottom (we usually use thin white corn ones but any kind you like is fine), crush them a bit into pieces
- 4) Mix two cans of cream of chicken soup & one can Old El Paso brand mild enchilada sauce in a bowl (reserve a couple of tbsp)
- 5) Then add shredded, cooked chicken meat to the bowl (white or dark, doesn't matter) - leftovers can be used to make this easy but I usually boil a package of thighs or breasts, cool and then shred (I like dark meat but my sister uses boneless / skinless breast to make this so it's super quick & less messy than deboning thighs)
- 6) Pour 1/3 of the mixture over taco chips, top with a light sprinkling of shredded Colby jack cheese (can use cheddar, other mixed shredded varieties that are for casserole and / or Mexican dishes)
- 7) Layer more chips on top and repeat sauce / cheese layers
- 8) Should be enough left for a last top layer but use a much heavier topping of the cheese
- 9) Poke holes in the top of the dish so that liquids will trickle down into the casserole
- 10) Lightly drizzle evaporated milk over the top, letting it seep down through the holes (can substitute half & half or cream)
- 11) Lightly drizzle reserved enchilada sauce over the top
- 12) Bake until hot & bubbly, but do not brown top cheese, usually take about 20 minutes or so
- 13) Serve with sour cream & extra chips (or I like it with saltine crackers!)

This can also be topped with black olives if your family likes them - add them between steps 9 & 10. It will look very "saucy" when put to together and first baked. That's good because if you have leftovers it needs a lot of sauce so it doesn't dry out on reheating.

Enjoy!

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