

Mexican Chicken Casserole

from *Cathy's Kitchen*

- 2 - 2½ cups of cooked chicken, shredded
- 1 (10.5 oz) can cream of chicken soup
- 1 (10oz) can Original Rotel tomatoes with green chiles
- ¼ cup sour cream
- 1 (4oz) can chopped green chiles
- 2 teaspoons dry taco seasoning*
- 2 cups (8oz) shredded mild cheddar or a Mexican blend cheese, divided
- Half of a 13oz bag of corn tortilla chips



Cook and shredded chicken. Lightly grease a baking dish. Set aside. Preheat oven to 350°.

In a medium saucepan, combine the soup, Rotel tomatoes, sour cream, green chiles, and taco seasoning on medium heat. Stir, heating until mixture is warm but not bubbling. Stir in the shredded chicken and 1 cup of the cheese.

Put a generous layer of chips in the bottom of the baking dish, overlapping edges. Spoon half of the chicken mixture on top of the chips. Repeat layers one more time, ending with chicken mixture on top. Sprinkle top with the remaining 1 cup of cheese.

Bake for 15-20 minutes until heated thoroughly and cheese is melted. Serve hot over Mexican rice and additional sour cream, taco sauce, and green onions on top if desired.

*Taco Season Mix recipe below

Taco Seasoning Mix

from *Cathy's Kitchen*

1 tablespoon chili powder
½ teaspoon paprika
¼ teaspoon garlic powder
1½ teaspoon ground cumin
¼ teaspoon onion powder
1 teaspoon salt
¼ teaspoon crushed red pepper flakes
1 teaspoon black pepper
¼ dried oregano

In a small bowl, mix together all ingredients and stir in an airtight container.

Use seasoning mixture that best suits your taste, a little or a lot.