

Mexican Chicken Casserole – Steph – tried Feb, 2008

1 chicken
Cumin
Chipotle chili powder
Adobo

1 chopped onion
4 Tablespoons butter
1 can cream of mushroom soup
1 can cream of chicken soup
1 15-oz. can diced tomatoes
2-3 jalapenos, diced with seeds
1 cup chicken broth
12 – 20 soft corn tortillas
2/3 lb+ grated cheddar cheese
Corn oil

Coat cleaned chicken with corn oil, cumin, chipotle chili powder, and Adobo. Roast until done (about 45 min at 425). Let cool, then remove meat from bones, breaking into bite-sized pieces. (Can be done a day ahead, then refrigerated.)

Sauté onion in butter until soft. Add soups, tomatoes, jalapenos, broth, and cheese. Heat through and mix thoroughly until cheese is melted. Add chicken and mix thoroughly.

Layer in baking dish: Lightly oil a baking dish, then layer tortillas, chicken mixture; repeat. Top with torn tortillas; brush lightly with corn oil.

Bake uncovered at 350 30-40 minutes, until bubbly and tortillas are lightly browned.

Serve, if desired, with sliced avocado, sour cream, chopped cilantro, chopped jalapenos