

Chicken Tortilla Casserole

Use a whole garlic roasted chicken deboned for this recipe for best flavor. Alternatively you can boil the chicken with herbs and seasonings (not as flavorful as the Season All Garlic Roasted Chicken recipe).

Meat from 1 whole chicken cooked and in bite size pieces
1 to 2 cans of chopped green chile, Hatch makes the best chile but you can use whatever brand is available in your area
1 Can of Cream of Celery Soup
1 Can of Cream of Mushroom Soup
2 whole eggs
1 dozen corn tortillas
2 cups of grated Jack and Cheddar cheeses
1 Cup of chicken broth
1 Teaspoon of Season All Green

Cut deboned chicken into bite size pieces about 1 inch cubed

Mix the eggs, soups, broth, seasoning, and chiles in a bowl and mix well (do not dilute soups; the broth is used for the right consistency).

Slice the tortillas into 1 inch strips.

Build

In a 9 x 11 inch casserole pan build the casserole like lasagna with layers of each ingredient above. Build in this order:

Tortilla Strips

Chicken Pieces

Cheese

Soup/Broth Mix

Tortillas

End the layers with a top sprinkling of cheeses

You should be able to get two layers out of this recipe which will bring the casserole to the top of the dish. Bake uncovered at 350° in a preheated oven for 1 hour. Make sure you have a drip guard of some kind under the pan while baking for easy clean up later. Let casserole stand for 10 minutes before serving to settle liquids. Serve with guacamole and sour cream or with refried beans and chips or salad.

This casserole freezes well for up to 6 months. One casserole dish will make 12 big or 16 regular sized servings.