

Directions (continued)

1. Preheat oven to 350°F. In a large skillet on medium-high heat, add salsa, chicken, and 1/2 tsp taco seasoning sprinkled on each side of chicken. Cook chicken until it is no longer pink and lightly browned, if the salsa starts to dry up add about 1/8 cup water and stir. Cut chicken into cubes and cook about a two more minutes just to add a little extra flavor. Note: if you are using frozen chicken (which I tend to do a lot) you can cut up the chicken prior to it being fully cooked and then finish cooking it in it's cubed form.
2. In a medium size bowl combined enchilada sauce, green chilies, refried beans, 2 tsp taco seasoning, rice and chicken. Mix all ingredients until fully combined. Set aside.
3. Using a pizza cutter cut up tortillas into various size triangles. I used about 1" base size triangles to line the sides of the baking dish and about 2 1/2" base size triangles for the chips. Once cut lightly spray/brush

Prep Time 15 mins
Yield: 6
Cook Time: 35 mins
Cook Temp: 350°F



Ingredients

- 1 lb Boneless Skinless Chicken Breast
- 1 oz Can Enchilada Sauce (Mild)
- 3 Tbsp Taco Seasoning, divided
- 3/4 cup Mexican Blend Shredded Cheese
- 2 oz Diced Green Chilies
- 3/4 cup Refried Beans
- 2 Tbsp Green Onions
- 1 Cup Rice, cooked
- Tortillas
- Sea Salt, to taste
- Olive Oil

Kicken' Mexican Casserole

Kicken' Mexican Casserole...continued

Ingredients

Taco Seasoning Mix:

- 1 tsp black pepper
- 1 Tbsp chili powder
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp crushed red pepper flakes
- 1/4 tsp dried oregano
- 1/2 tsp paprika
- 1 1/2 tsp ground cumin
- 1/2 to 1 tsp sea salt (more or less to taste)

Directions: Mix all ingredients together and store in an air tight container. oil on both sides of the chips, arrange on a baking sheet and sprinkle sea salt over the chips (be careful not to over salt, you can always add more once baked.)



Directions (continued)

4. Prepare an 8x8 or 9x11 dish by spraying nonstick spray on the bottom and sides. Pour mixture in dish and then line the small tortilla chips along the sides of the dish. Sprinkle cheese & green onions over top.



5. Bake the casserole for about 20 minutes and chips for about 10 to 15 minutes. Enjoy!