

Main Dishes

Poultry

Mexican Chicken Casserole

I would visit my cousin, Shirley, when our children were babies in the "60's". She would make this casserole and we would spend the day together.

1 cup onion, chopped
1 cup green pepper, chopped
1 can (10-3/4 oz.) cream of chicken soup
1 can (10-3/4 oz.) cream of mushroom soup
4 cups cooked chicken, diced
1 bag (16 oz.) tortilla corn chips, crumbled
1/2 pt. sour cream
1 Tb. fresh cilantro, optional
1 tsp. Chili powder, optional
2 cups (8 oz.) cheddar cheese, shredded



Mix onion, pepper, soups, and chicken together in large mixing bowl.

In a greased 9-inch x 13-inch casserole, layer 1/2 of the crumbled corn chips.

Spread chicken mixture on top of corn chips.

Then spread sour cream on top of chicken mixture

Sprinkle with cilantro and Chili powder, if desired, evenly over top of sour cream.

Spread shredded cheddar cheese over mixture.

Ending with the remaining crumbled corn chips.

Bake casserole, uncovered at 350 degrees, for 40 - 45 minutes.

Yield: 6 to 8 servings.

NOTE: Shirley would cook a whole chicken and use all the chicken in making this casserole. The rest of the ingredients would be the same and you can use the chicken broth for my soup recipes.

This casserole can be made with left-over turkey, too.