

Chicken Tortilla Casserole

June Munger

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

6 whole chicken breasts
12 corn tortillas
3/4 can (7 ounce) green chili salsa
1 can cream of mushroom soup
1 can cream of chicken soup
1 small can mushrooms
1 onion, grated
1/2 pint sour cream
1 pound cheddar cheese, grated

Cut the breasts in halves. Salt and pepper. Cook in a microwave until done. Reserve the liquid (1/2 cup).

In a bowl, mix the mushroom soup, chicken soup, reserved chicken juice, salsa and the onion together.

Cut the tortillas into one-inch strips. Bone the chicken breasts and cut into bite-size pieces.

Grease a 9x13-inch casserole dish.

Layer into the casserole in the following order: soup mixture, tortillas, chicken, mushrooms, cheese and sour cream. Repeat the layers twice. Do not place the chicken on the top or bottom.

Refrigerate for twenty-four hours.

Bake at 300 degrees for one hour.

Per Serving (excluding unknown items): 6272 Calories; 384g Fat (55.5% calories from fat); 507g Protein; 184g Carbohydrate; 19g Dietary Fiber; 1704mg Cholesterol; 6541mg Sodium. Exchanges: 10 1/2 Grain(Starch); 68 Lean Meat; 2 Vegetable; 1/2 Non-Fat Milk; 34 Fat.