

Siesta Casserole

Becky Stewart - Jacksonville, FL
Treasure Classics - National LP Gas Association - 1985

Servings: 12

Yield: 2 casseroles

1/2 cup cottage or ricotta cheese
1 package (3 ounce) cream cheese
1 cup sour cream
1 can (10-3/4 ounce) cream of chicken soup
1/2 teaspoon salt
1/8 teaspoon garlic powder
1 can (5 ounce) green chilies, cut up
3 cups cooked chicken, diced
3 cups cooked rice, cooked in chicken broth
6 ounces Monterey Jack cheese
2 tomatoes
1/2 cup olives
1 cup crushed corn chips
3/4 cup Colby cheese

Preparation Time: 30 minutes

Bake Time: 30 minutes

In a large bowl, blend the chicken soup, salt, garlic powder, green chilies, chicken and rice.

Add the Monterey Jack cheese, tomatoes and olives. Mix well.

Pour the mixture into two 2-1/2 quart casserole dishes. Top with the Colby cheese and crushed corn chips.

Bake in the oven at 350 degrees for 25 to 30 minutes.

Per Serving (excluding unknown items): 348 Calories; 21g Fat (55.5% calories from fat); 20g Protein; 19g Carbohydrate; 1g Dietary Fiber; 80mg Cholesterol; 457mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat.