
Chicken Tortilla Casserole II

Home Cookin - Junior League of Wichita Falls, TX - 1976

12 flour tortillas
4 whole chicken breasts, cooked and cut in bite-size pieces
1 pound sharp Cheddar cheese, grated
1 onion, chopped or grated
1 can (10-1/2 ounce) cream of mushroom soup
1 can (10-1/2 ounce) cream of chicken soup
1 cup milk
1 can (7 ounce) green chili salsa

Grease a three-quart casserole. Cut six tortillas into bite-size pieces and place in the bottom of the casserole.

Add layers of chicken, cheese and onion.

In a bowl, combine the soups, milk and salsa. Pour half of the mixture over the casserole. Layer the remaining tortillas into the casserole. Repeat the layers of chicken, cheese and onion. Top with the remaining soup mixture. Sprinkle grated cheese on the top..

Refrigerate the casserole for 24 hours.

Remove from the refrigerator a while before baking.

Bake at 300 degrees for 1-1/2 hours.

Yield: 6 to 8 servings

Per Serving (excluding unknown items): 7069 Calories; 344g Fat (44.3% calories from fat); 445g Protein; 526g Carbohydrate; 29g Dietary Fiber; 1264mg Cholesterol; 9819mg Sodium. Exchanges: 33 Grain(Starch); 50 1/2 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 36 1/2 Fat.