
Mexican Chicken (Georgia Style)

Janna Andrews

Nettles Island Cooking in Paradise - 2014

Servings: 4

4 whole chicken breasts

1 bay leaf

2 tablespoons salt

1/2 teaspoon pepper

1 can cream of chicken soup

1 can cream of mushroom soup

1 can (10 ounce) Ro-Tel tomatoes

2 medium onions

3 cups grated Cheddar cheese (or three cups Velveeta, cut in chunks and melted)

1 package Fritos

Place the chicken breasts in a crock pot with the salt, pepper, bay leaf and water. Cook until well done.

Chop the onions. Heat and mix together the onions, chicken soup, mushroom soup, tomatoes and cheese.

Cut up the chicken. Add to the heated soup/cheese mixture. Pour into a 13x9-inch pan.

Bake at 350 degrees for 45 minutes.

Serve over Frito corn chips.

Chicken, Slow Cooker

Per Serving (excluding unknown items): 582 Calories; 31g Fat (49.2% calories from fat); 63g Protein; 10g Carbohydrate; 1g Dietary Fiber; 189mg Cholesterol; 3886mg Sodium. Exchanges: 1/2 Grain(Starch); 8 1/2 Lean Meat; 1 Vegetable; 1 Fat.