

Chicken Recipe #3: Chicken Tortilla Casserole

YOU'LL NEED

Vegetable oil, 1 tbsp.
Onion, 1, minced
Garlic cloves, 3, minced
Chicken broth, 1 cup, low sodium
Pinto beans, canned, (15.5 ounce) 1, rinsed
Chipotle chiles in adobe sauce, 1 tbsp.
Chicken, cooked, shredded, 2 cups
Parsley, fresh, minced, ¼ cup
Salt and black pepper
Tortilla chips (3 ounces) 5 cups
Cheddar cheese, Mexican blend or any other, 2 cups

DIRECTIONS

1. Heat oven to 450° with rack in middle.
2. Heat oil in 12 inch, non-stick skillet until shimmering.
3. Add onion, cook until soft, about 3 minutes.
4. Stir in garlic, cook until fragrant, about 30 seconds.
5. Add chicken broth and bring to simmer.
6. Stir beans, tomatoes, and chipotle into sauce and simmer until heated through.
7. Stir in chicken.
8. Stir in 3 tbsp. parsley.
9. Stir in salt, ¾ tsp and pepper, ¼ tsp.
10. Get out 8 inch baking dish.
11. Spread 1 cup tortilla chips over bottom of baking dish.
12. Dish out 1 cup of chicken mixture from the skillet.
13. Spread the cup of chicken mixture over the tortilla chips.
14. Over the chicken mixture, spread 2 more cups of tortilla chips.
15. Sprinkle 1 cup of cheese on top of chips.
16. Spread the remaining chicken mixture atop the cheese.
17. Top with the remaining tortilla chips.
18. Sprinkle the remaining cheese over the top.
19. Bake until cheese is golden brown and casserole is bubbling, about 10 minutes.
20. Sprinkle with remaining parsley.
21. Serve.