

GREEN CHICKEN ENCHILADA CASSEROLE

Salt to taste

Pepper to taste

2 1/2 to 3 cups boneless skinless chicken breasts.

1 tablespoon olive oil

1 8oz cream cheese(low fat works)

1 small can diced green chilies

1 can Ro*Tel Tomatoes and Green Chiles, drained

3 cans green enchilada sauce

12 corn tortillas

1 package chredded Cheddar or Mexican blend cheese

Salt and pepper chicken. In a large skillet cook chicken in 1 tabls. olive oil until no pink remains. Remove and cut into bite size pieces (I cut the chicken into bite size pieces before I cook them)

Return chicken to skillet and add cream cheese, diced green chilies and drained Ro*Tel. Stir until all cream cheese is melted and ingredients are well-mixed.

Preheat oven to 425 degrees. Pour half can of green enchilada sauce into bottom of a 9X13 baking dish or coated lasagna pan.

Line 6 tortillas on top of sauce covering bottom of pan. Pour chicken mixture over

tortillas and spread evenly. Top with remaining 6 corn tortillas, covering mixture completely.

Pour all remaining enchilada sauce on top of tortillas. Top with shredded cheese.

Bake until heated through and cheese is melted, about 25 to 30 minuets. This can

be made and frozen ahead of time. Defrost in refrigerator overnight and heat a little

longer.