



Chicken Enchilada Casserole

****Need one 9"x13" disposable aluminum pan****

INGREDIENTS

- 2 tbsp. extra-virgin olive oil
- 1 medium onion, chopped
- 1 bell pepper, chopped
- 2 cloves garlic, minced
- 1 (15.5-oz.) can black beans, rinsed and drained
- 1 (15.25-oz.) can corn, drained
- 3 c. cooked, shredded chicken (approximately 1 rotisserie chicken)
- 1 (4.5-oz.) can diced green chilis
- 2 (10-oz.) cans enchilada sauce
- 18 corn tortillas
- 2 c. shredded cheddar
- 2 c. shredded Monterey jack

DIRECTIONS

1. Preheat oven to 350°. In a large skillet over medium heat, heat oil. Add onion and pepper and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute more. Add beans, corn, chicken, and green chilis and cook until warmed through, 5 minutes. Reserve ½ cup enchilada sauce then pour remaining sauce into skillet, stirring to combine.
2. Spread reserved ½ cup enchilada sauce into a 9"-x-13" then layer 6 tortillas in pan, overlapping to cover the entire pan. Pour ⅓ of mixture over tortillas then top with about ⅓ of each cheese. Top with another layer of tortillas and repeat to make 2 more layers, finishing with cheese.
3. Bake for 30 minutes or until cheese is melty and sauce is bubbling.
4. Cool and cover with aluminium foil.

DROPOFF - Please deliver to SPUR (Marblehead) or to Lifebridge (Salem). Upon arriving at Lifebridge we will bake for 20 minutes at 300F. If dropping off at Lifebridge be sure to clearly mark on top of cover SPUR dinner and meal date).