

The Grumpy Bunny's favorite:

Cheesy Chicken Enchilada Casserole

Serves 4 bakes in an 8 or 9 inch square casserole dish

2 lbs of Cooked Shredded chicken breast/ 1 full Rotisserie Chicken shredded
8oz Shredded Colby/Jack blend cheese
4oz Sour Cream (you'll only use half at most)
2oz cream cheese
1 cup of milk

1 pkg of small 6 inch corn tortillas (between 12-16)
1 can of condensed cream of chicken soup
1 2oz can of black olives
1 2oz can of mild green chilis or 1 2oz can of diced jalepeno's for a spicy tastebud
1 tsp of chili powder(also to taste)
Salt and pepper to taste

Preheat oven to 375 - lightly grease casserole dish

In a large mixing bowl combine;
shredded chicken
black olives and chilis (do not drain the can)
1/4 portion(2oz) of shredded cheese
2 Tablespoons(1oz) sour cream
4 Tablespoons (2oz) cream cheese
1-2 teaspoons of chili powder
salt and pepper to taste

Mix evenly, adding liquid if necessary for a wet but not dripping consistency

season to taste (Cumin or Allspice or a taco seasoning pack... any flavors you like in your Enchilada!)

In a small bowl combine;
condensed cream of chicken soup
1/2 of soup can milk
salt and pepper to taste

Dip individual corn tortillas quickly into the soup mixture.

Lay dipped tortillas in dish single layer with the tortillas roughly 1/4 of the way up the sides of the dish.

Spread 1/2 of the shredded chicken mixture over tortillas then 1/4 portion(2oz) of shredded cheese.

Repeat tortilla layer spread rest of shredded chicken mix, and 1/4 portion(2oz) of cheese

Top with an even layer of tortillas dipped in soup mixture, then pour remaining soup mixture over casserole.
Add the last 1/4 portion(2oz) of cheese and cover with foil

Bake for 20-25 minutes or until cheese has melted and casserole begins to bubble then remove foil.

Bake an additional 10-15 minutes or until edges are crispy, casserole is hot and bubbling, the edges of the top tortillas begin to crisp and cheese on top creates a light crispy crust.